

Fresh

Quarterly



AUTUMN 2023

SEASONAL
OFFER



£2.75
400g

TOM YUM PASTE

CLASS ONE NEWS



SAY HELLO TO MARCO

A big welcome to Marco DiRienzo, our new sales manager. Marco has worked in foodservice sales for many years and ran his own fine dining Italian restaurant from 2018 to 2022 so he understands the business from all sides. Marco says: *'It's great to join a company like Class One where the passion for sourcing and delivering great food is everything. So if there is something you need, it will be my absolute pleasure to help you get it.'*



To expand our service, we've added a new North Yorkshire route that will head to Richmond via Northallerton. This will improve delivery times and let us deliver to more customers so if you have an operation in those areas, get in touch for more details.

Our new on-line ordering system, currently in testing with a small number of customers, will be rolling out between now and Christmas to make ordering easier and faster. We'll also be launching a new phone system too so chefs can get through to the right department quicker.

BEN'S COLUMN

One thing we learned over the past few years is that it's hard to predict anything anymore – even the seasons.

September is officially the start of autumn, but it felt like our summer ended weeks ago. Changing climates and extreme weather are affecting crops everywhere in terms of availability, price and quality.

At Class One, we do our very best to give you as much stability as we can so you can plan menus. And we have just renegotiated and agreed contract prices with our Spanish importer for winter to provide price stability on main imported salad and veg items.

But no one is immune to the effects of extreme weather and chefs have to become even more flexible with their choices so when an ingredient becomes too expensive, poor quality or unavailable they can work around it. We will always try to find you options and alternatives so talk to us! We're here to help, and to inspire your autumn menus here's a fantastic collection of new and great value products on offer at Class One.

Ben

Ben Cluny Managing Director

FAVOURITE NEW PRODUCTS



£27.99
1kg round

**Baron Bigod
Cheese**

UK-made Brie de
Meaux-style creamy cheese



£15.93
1kg tub

**Plant Based
Pesto**

Authentic tasting, totally
vegan pesto sauce



£7.64
500g pack

**Kewpie Japanese
Mayonnaise**

Mayonnaise with an
extra strong flavour

01756 700244

classonedirect.com



Class One

Order up to 11pm for next day delivery
Delivery before 11am guaranteed



Class One

New Products

We have lots of new products – from local producers and overseas – to shout about this autumn. And our offer alongside fresh produce is bigger and better than ever for chefs who are looking for inspiration – and great value.



Dry Goods

We have some great value exotic flavourings to spice up your autumn dishes. Ready to use **Sybaritic Truffle Sauce – 500ml jar for £23.75** – is the extra ingredient you need for an extra special fresh ravioli filling, pasta sauce base or to boost a steak or chicken dish with its strong truffle and mushroom flavour. **Tom Yum Paste – 400g jar for £2.75** – is just what you need for Thai soup but it also makes a flavourful marinade for meat, fish and vegetables. Another key Eastern ingredient **Kewpie Japanese Mayonnaise – 500g for £7.64** – was traditionally made to go with sushi, but its stronger flavour is a winner with chefs for more robust dishes. Perfect for richer seasonal puds and sweets, our **Condensed Milk** comes in large tins for great value – **1kg for £6.39**.

NEW IN

Easy to use for an authentic paella, **Paella Spice** is **£24.95 for 1kg** and contains all the essential spices, including saffron powder, ready mixed.



£24.95
1kg



Patisserie

For no mess patisserie that's easy and delicious, we have two fantastic products – piping Nutella and Callebaut instant mousse. **Nutella Piping Bags** are ready to use piping bags filled with **1kg of Nutella for £8.30** – perfect for piping directly into tartlet cases or onto desserts. **Callebaut Chocolate Mousse Powder** contains 70% chocolate and is **£17.49 for 1kg**. Just add milk and whisk for 5 minutes on full for a great-textured mousse that's ideal for piping into glasses or turning into quenelles.

NEW IN

Fabulous vanilla-flavoured straight-edged **8cm Round Tartlet** cases ready to fill – great for fruit or treacle tarts and mini cheesecakes.



£35.99
x 36



Frozen

Classic American side, Tater Tots, are loved by kids and grown-ups. **RETRO brand Tater Tots** are endorsed by **Marco Pierre White**. These posh tots are frozen and come in **2.27kg bags for £6.99**. Great for plate decoration and dessert toppings, **Boiron Raspberry Coulis** is frozen in **500ml** handy squeeze bottles for **£9.91**.

NEW IN

Easily make your own Japanese or Chinese-inspired dumplings with frozen **Gyoza Wrappers** in **284g packets** – perfect for fresh prawn, meat or veggie potsticker fillings of your choice. Steam or fry to serve.



£3.99



Bakery

Vegan Pain au Chocolat from Bridor in France have all the flavour of the traditional pastry but are completely dairy and egg-free so you can replace your offer with these or keep a box in the freezer for special requests. Part baked and frozen, each box has **60 x 80g portions for £22.36**. Delicious large **40g Hirata Bao buns** ready to steam in **bags of 20 for £12.21** – order with our special Tom Yum Paste to flavour your fillings.

NEW IN

Exclusive to Class One,
Season's Bakery Lateral-sliced Loaves – white & brown – have been developed for us for chefs to make the perfect finger sandwiches for afternoon tea.



£2.99
per loaf

WHAT'S ON

British Food Fortnight
16th Sept – 1st Oct



York Food & Drink Festival
22nd Sept – 1st Oct



Kitchen Aids

For that chip shop feel, use these authentic **Fish and Chip Papers** on plates and baskets for your catch of the day – **£38.62 a box**. Maintain hygiene and avoid cross contaminating flavours with **Probe Wipes** – **200 per tub for £4.25**.

NEW IN

Great for storing just about everything – in dry stores or fridges – **Ice Cream tubs and Lids** are available in 3 sizes: 1.2L, 2L and 4L.



Various Prices



Dairy

Chosen for freshness and to make kitchen prep easier, these products are perfect for heartier autumn dishes. A winner for cheese boards, **Baron Bigod** is a UK-made creamy Brie de Meaux-style cheese from Fen Farm and **£27.99 for a 1kg round**. For tarts or grilled as an appetiser or in a salad, small round **Goats Cheese Crottins** are very versatile – **12 for £17.39**. Whip up new season's pies fast with our massive 4.5kg, 3.5m rolls of **Fresh Pastry**. Choose from **Puff, Shortcrust** or all **Butter Puff** – **£29.49 per roll**.

NEW IN



£5.85
1Ltr

From a new supplier – **YAMAS** thick and creamy authentic-style **Greek Yoghurt** comes direct from Greece in 1L tubs – great for desserts, marinades, or just a dollop of flavour.

Order up to 11pm for next day delivery. Delivery before 11am guaranteed

Hot FOOD TRENDS



Spicy Bakes

The nation's love of spice is merging with our other obsession, afternoon tea treats. Traditional sweet bakes are being spiced up with hot flavours – chipotle, cayenne and chili. Experiment with favourites like Mexican hot chocolate, mango habanero and chili raspberry in cupcakes, biscuits, pies, tart and biscuit crumb bases. It's a nice earthy element for the season and will add some fun to your menu.

Supplier of the Season



Better Butter

Retro flavoured butter is staging a comeback. Create a bit of theatre and an unusual premium sharing platter with different flavoured butters on a board – and a pile of crackers, grissini, breads and crudite to taste them with. Try different flavour combinations – fresh herbs, spices, vegetables, garlic, nuts – and colours. Or even sweet options, honey, jams, fruits and flowers.



Cheesy Desserts

Around here, we've been eating cheese with Christmas cake for years but as the sweet-salty flavour profile has grown, chefs countrywide are now adding cheese to their puds. Popular options include cheese-flavoured ice-cream, made with goat's cheese, gorgonzola or parmesan, canelés finished with frozen goat's cheese and millefeuille made with Baron Bigod brie.



Award-winning Seasons Bakery in Ingleton, North Yorkshire is an artisan baker that uses traditional methods and family recipes to make great quality breads and an array of baked goods – from sourdough loaves to iced buns, pork pies and sausage rolls made by hand. The team at Seasons works closely with Class One to create products that our chefs want from artisan breads to the Lateral Sliced Loaf that we developed together with their bakers. These are EXCLUSIVE to Class One and perfect for making finger sandwiches for afternoon tea. Over the past 12 years, Seasons has won over 30 different awards in competitions including Great Taste, World Bread Awards and Britain's Best Loaf.

seasonsbakery.co.uk

Fresh Update

Good news is that the price of potatoes and onions is stabilising as we enter autumn after a crazy 12 months. Lovely earthy main crop UK potatoes are good quality and volume is up. And there's still tons of quality UK produce available this

season. For great quality, flavour and price check out new-season cauliflowers, red and green cabbage, curly kale and broccoli. There's also UK berries still – raspberries and strawberries – which will be available until the weather cools and we start importing from Holland. UK plums, damsons and apples are in good supply too. We have also just agreed contract prices again with our Spanish Importer for winter so we can offer you price stability on main imported salad and vegetables to help you plan.

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