

Fresh



FEBRUARY 2025



For the
love of food

Love is in the air this month, with Valentine's Day providing a boost to bookings.

In order to create special dishes, it's important to get the basics right first. We've got you covered there, and can supply all the essential, seasonal fresh produce you need, from an abundance of **leafy greens** to local **cauliflower, leeks** and **carrots**.

We're always expanding our range of products, and this month we've introduced a new line from McAlisters Apples - Juist. You can now buy their still and sparkling apple juice in 250ml cans.

We are really pleased to be working with The Burnt Chef Project - a fantastic organisation that raises awareness and provides support and education around mental health within the hospitality industry. Throughout February, we will donate £1 to The Burnt Chef Project for every kilogram of **Forced Yorkshire Rhubarb** - "Burnt Rhubarb" - we sell. Donations from sales of our "Burnt Rhubarb" will go towards free-to-access mental health training and resources for the hospitality industry. So, there's even more reason to get plenty of this delicious Yorkshire rhubarb on your menus this month.



What's in season this February?

Start

Turnips UK

Mid

Artichokes, Jerusalem UK and France

Beetroot - bunched

& loose UK

Blood oranges Italy

Carrots UK

Cauliflower UK and European

Cavolo Nero UK

Celeriac Netherlands

Curly kale UK

Leeks Lancashire

Onions UK and France

Parsnips UK

Potatoes UK

Purple sprouting

broccoli UK

Rhubarb, forced Yorkshire

Savoy cabbage UK

Seville oranges Spain

Spring green cabbage UK

Sweet potato UK

Tenderstem broccoli UK

Ending

Brussels sprouts UK finished until September

Don't forget to download our new ordering app. Having the Class One Fresh Produce app makes easy work of placing your orders. Get in touch and we'll get you set up.



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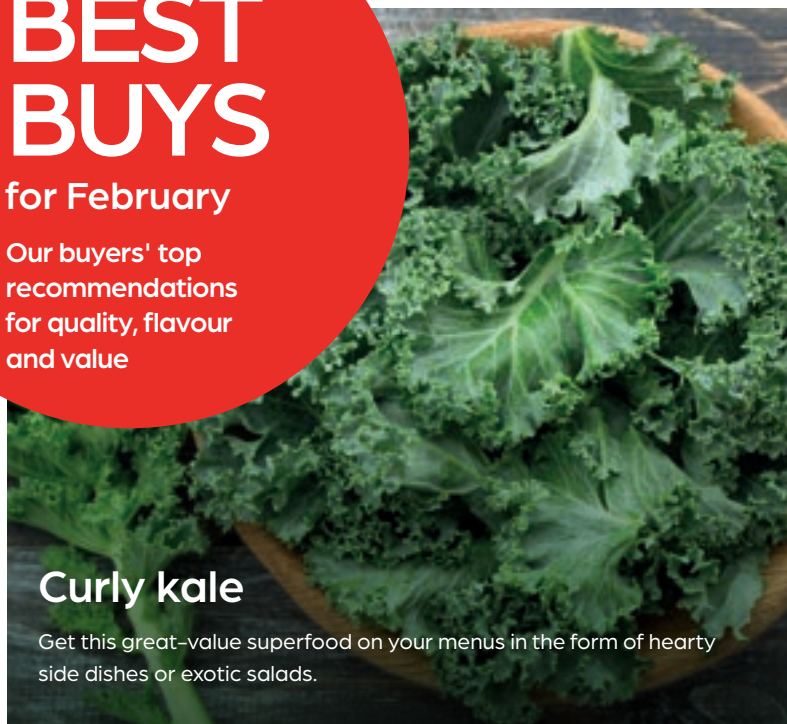


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BEST BUYS

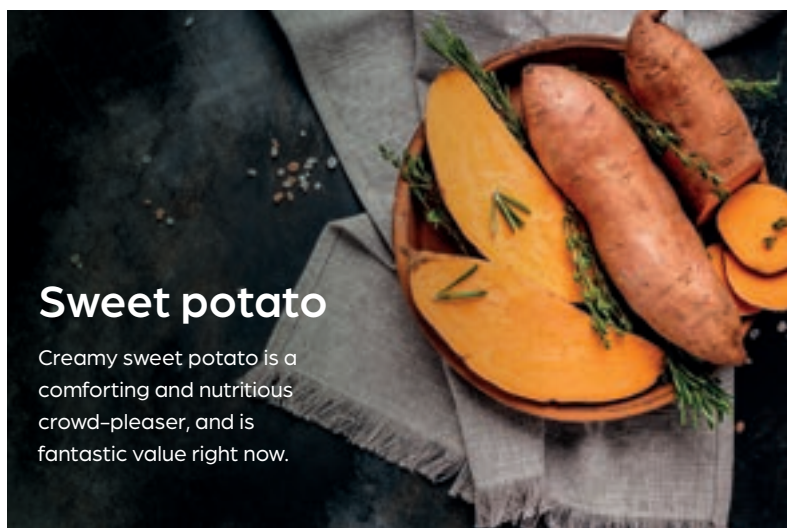
for February

Our buyers' top recommendations for quality, flavour and value



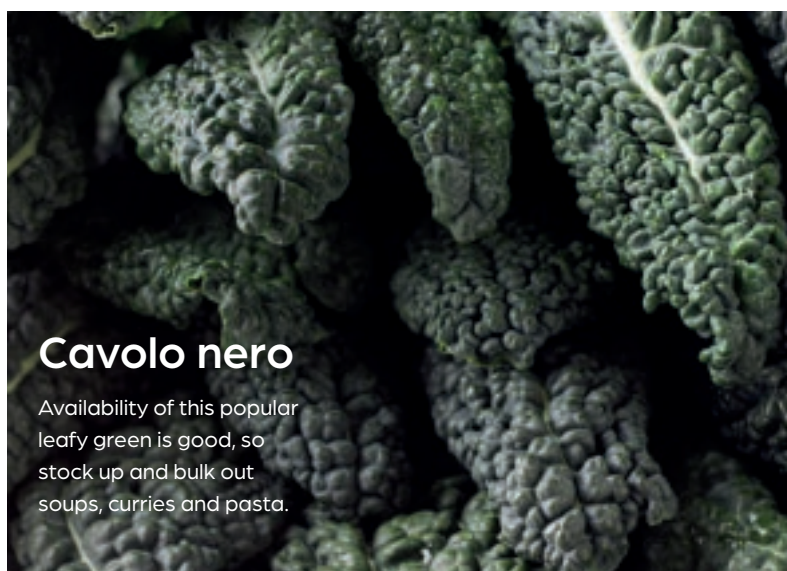
Curly kale

Get this great-value superfood on your menus in the form of hearty side dishes or exotic salads.



Sweet potato

Creamy sweet potato is a comforting and nutritious crowd-pleaser, and is fantastic value right now.



Cavolo nero

Availability of this popular leafy green is good, so stock up and bulk out soups, curries and pasta.



Winter exotics

Rainbow chard

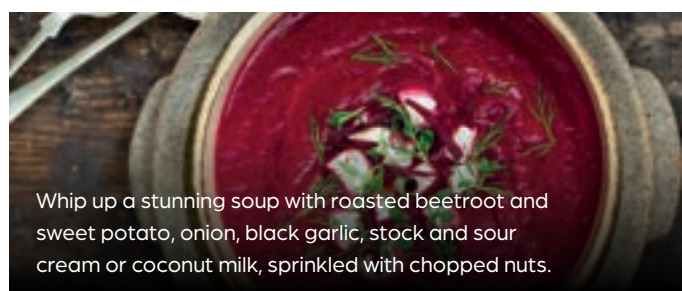
A little rainbow chard brings a vibrant burst of colour and flavour to a wide range of dishes.

Tasting Notes

Seasonal tips and ideas from Class One Chefs



Valentine's Day is a perfect excuse to create some beautiful dishes with the best seasonal rhubarb. Make a silky smooth rhubarb, white chocolate and ginger panna cotta, or indulgent pavlova. For a twist on a classic crumble, mix in some rosewater and cardamom with the rhubarb, and add some sesame seeds and chopped pistachios to the crumble.



Whip up a stunning soup with roasted beetroot and sweet potato, onion, black garlic, stock and sour cream or coconut milk, sprinkled with chopped nuts.



Cauliflower brings so much to the table. Make the Valentine's menu irresistible by roasting chunky florets to crispy perfection, then serve with a drizzle of tahini sauce and sprinkle with toasted seeds and fresh herbs. Or add cauliflower to a lemony cod and potato traybake, for a fresh and satisfying main.

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