

Fresh



APRIL 2025



A plateful of goodness

With spring in full swing, school holidays imminent and Easter at the end of this month, there's plenty to plan for.

The long Easter weekend is the ideal time to get creative and put on some special menus. Enjoy all the crisp and colourful British veg that's in season, such as asparagus, chard, cabbage and rhubarb. Introduce some new seasonal side dishes for those Easter roasts, and stock up on fantastic Jersey Royals.

The Spanish salad season is coming to an end, and we're moving on to Dutch now. We'll still have all the leaves, tomatoes, peppers and more to make tasty salad dishes this spring.

Don't forget about the Class One Fresh Produce app, which makes easy work of placing your orders. Give us a call if you want to get set up with it. And make a note of our Easter weekend opening hours:

Friday 18 th	Open	Monday 21 st	Closed
Saturday 19 th	Open	Tuesday 22 nd	Open
Sunday 20 th	Closed		

What's in season this April?

Beginning

Asparagus	UK
Chard	Swiss and Rainbow from Evesham
Melons	Cantaloupe/Galia/Honeydew
Peas	UK
Potatoes	Jersey Royals
Strawberries	Netherlands/UK

Mid

Beetroot	UK
Cauliflower	UK
Celeriac	UK/Netherlands
Onions	UK
Rhubarb	Yorkshire & Lancashire
Red Cabbage	UK/Netherlands
Spring Green Cabbage	Lancashire
Wild Garlic	UK
Swede	Scotland
White Cabbage	Lincolnshire

Ending

Jerusalem artichokes	UK
Carrots	UK/Europe
Leeks	UK/France/Belgium
Purple sprouting broccoli	UK
Savoy cabbage	France
Tenderstem broccoli	UK

BEST BUYS

for April

Our buyers' top recommendations for quality, flavour and value



Cauliflower

We have a good supply of tasty, crunchy cauliflowers at the moment; perfect for making cost-effective side dishes and vegetarian mains.



Spring exotics

Wild garlic

The delicate, sweet flavour of cooked wild garlic is a seasonal treat that can be added to a wide range of dishes.

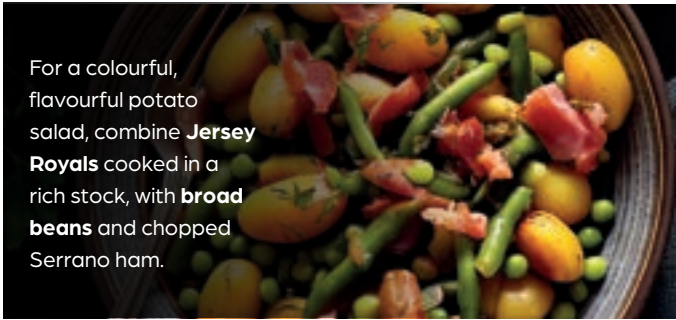
Tasting Notes

Seasonal tips and ideas from Class One Chefs



Asparagus

UK asparagus is delicious at this time of the year, and from the middle of April we'll be getting it from our Yorkshire growers. It's a top quality customer favourite, and great value.



For a colourful, flavourful potato salad, combine **Jersey Royals** cooked in a rich stock, with **broad beans** and chopped Serrano ham.



With the arrival of perfectly ripe **melons** from the northern hemisphere, and some delicious Dutch **strawberries** available, it's the perfect time to introduce light desserts and salads. Make a refreshing mixed melon and strawberry salad with fresh **lime** and **mint**, or a light nutty layered sponge cake with **strawberries**, cream and **watermelon**.



Jersey Royals

The Jersey Royal season is a highlight of the year. These little beauties are harvested, graded, packed and shipped daily, so they arrive in our warehouse at their freshest and finest.



Make the most of **wild garlic** season: add it to hollandaise to take Eggs Benedict to the next level, make a wild garlic stuffing for Sunday roasts, blanch the garlic and add to **asparagus**, or simply stir it into risottos for a seasonal flavour.