

what's ace in april?
why is it good now?
and what shall I do with it?

Riverford
farm shop



spring onions

with greens in short supply as we enter the hungry gap before our summer crops are ready, these perky onions arrive at just the right moment - and you won't get much fresher than from us; picked straight from the fields while the necks are still green and tender, then delivered to the shop

eat them - the whole thing in salads, stir-fries, soups or use the tops for stocks instead of chives

mixed salad leaves

unlike limp, long-haul alternatives, our mixed salad leaves are home-grown - straight from our poly-tunnels

lighten up your spring eating with our packs of flavourful salad leaves

we've selected the tastiest combination of refreshing leaves like rocket, tatsoi and baby chard so you get the best mix of peppery and buttery flavours pair with toasted seeds, sundried tomatoes, grilled veg and salty cheeses like halloumi and feta



wild garlic

we harvest wild garlic (locals call it ransoms) fresh from the woods around riverford

the mild-flavoured leaves add freshness and bright colour to your cooking

add to risottos, marinades, omelettes, as a garnish and in salads if serving cooked, be generous - it's much milder than garlic

rhubarb

it grows really well in the uk, enjoying a cool climate and suffering few pests; ours is field-grown rather than the more widely available forced rhubarb

its vibrant colour perks up all sorts of dishes; use in traditional crumbles or stew it gently and stir through yoghurt

it makes a good sauce to serve with oily fish, adds a bit of bite to chutneys - or try a rhubarb bellini with prosecco or with homemade lemonade for a non-alcoholic alternative



ham hocks

we've been curing proper bacon and gammon for over thirty years, since before harris's bacon factory closed in totnes, and we think we're pretty good at it

they're cheap and tasty and just the thing for seeing off the last of the winter blues

hundreds of things; cassoulet, fabada asturiana, terrine with gherkins and parsley, pulled ham hocks, choucroute etc etc etc

see riverfordfarmshop.co.uk for recipes and don't forget to soak them

