

what's to die for in december?
why is it good now?
and what shall I do with it?

Riverford
farm shop



brussel sprouts

all our sprouts are produced by small scale organic farmers, grown slowly to allow the flavour to develop fully

sprouts aren't just for christmas day! carefully cooked, they can bring a satisfying, earthy contrast to sweeter vegetable dishes

they pair really well with salty or sweet notes like bacon, chestnuts and cranberries, or substitute for cabbage in a festive bubble & squeak

clementines

we've hunted down the juiciest, sweetest varieties and work with small scale growers to get them to you without airfreighting their sweet citrus zing cuts through the roots and greens of winter

good as an uplifting snack on moody winter mornings - like christmas day

use the rind in stuffings, add spark to winter salads or serve with caramel as a tempting dessert



red cabbage

it's nearing the end of its season, so make the most of it; red cabbage loves the british climate and ours are from small organic farms here in the uk

this tasty cabbage brings a colourful punch of colour to weekend roasts

braise with apples for a wonderful accompaniment to game, bangers and roast meat, or make a slaw with carrot, red onion, jalapenos, mayo and chives



pomegranate

they're available all the year round but at their best from november to january; originating in the middle east, they are grown commercially from morocco to india

a highly nutritious super-food they are packed with antioxidants, fibre etc

pomegranate syrup, juice, dried seeds (anardana), grenadine etc all have their place or fresh seeds will bring a bit of sharpness and colour to salads, couscous, tagines, puddings and cocktails

failing that they make good christmas decorations and an exciting alternative to tangerines in a stocking



chestnuts

not so much an after-dinner nut as a snack or ingredient, chestnuts have always been more popular on the continent where they're almost a staple food

buy them fresh, ground, dried, candied (marron glace), pureed or vacuum packed; use in soups, stuffings, with sprouts, in puddings and cakes or as a flour in pasta, biscuits, bread etc, or roast them

