

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

Riverford
farm shop



blood oranges

they have an outstanding flavour but the season is short, so don't miss out

help fend off winter colds with their extra-high vitamin C levels too enjoy peeled or juiced, or use their balance of sweetness and acidity to brighten up winter salads

also great in a prosecco cocktail or for marmalade!

seville oranges

again, the season is short and the sooner you make your marmalade the fresher and zestier it will taste and the better it will set

all our seville oranges come from one ave maria farm in andalucia apart from variations of marmalade, use in winter salad dressings



other european citrus

organic, unwaxed and untreated so it won't keep for ever but you can use the whole fruit for cooking and preserving.

eat them now to ward off the winter blues or use for pickles, preserves and cordials

that way they will keep all year - see riverfordfarmshop.co.uk for recipes

jerusalem artichokes

these sweet, earthy tubers have a distinct flavour, just right for livening up potato gratins or enjoyed simply roasted

among our most successful crops, jerusalem artichokes thrive in britain.

their unusual flavour works well in soups and with roasts or with goat's cheese, walnuts, thyme, sage, bacon, pears and blue cheese



beetroot

bring some glorious vegetable technicolour to your table with this sweet and earthy number

riverford has been growing beetroot for years and have found slow-growing varieties that produce the best flavour

use in soups, salads, preserves or simply, as a vegetable - intensify the taste by roasting, slice and cook with cream, garlic and herbs

beef brisket

warm away the winter with this meltingly tender cut - it's a hard working muscle so needs slow, gentle braising

all of our beef is reared on small scale, local, organic farms and is properly hung and butchered.

slow roast or pot roast in stock and serve paired with seasonal veg; cook for even longer and shred into pulled brisket and serve in a bun with slaw; or make your own salt beef and pastrami

