

# Harrods

FOOD & DRINK SPECIAL



## PILE IT HIGH

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THE TASTE  
REVOLUTION

TRANSFORMING HARRODS'  
HISTORIC FOOD HALLS

Harrods' master bakers spent months perfecting the starter culture for The Bakery's signature sourdough. The team serves up 15 styles of bread, all freshly baked in-house, every half-hour.

Discover the Roastery & Bake Hall,  
Food Halls, Ground Floor

[harrods.com/thetasterevolution](https://www.harrods.com/thetasterevolution)

Harrods

FOOD &amp; DRINK SPECIAL

# SIMPLY the best

Welcome to the world's greatest food emporium. It's a bold statement, but we think we're up to the challenge. Last year our historic Food Halls were transformed; the first phase of The Taste Revolution saw the opening of the Roastery & Bake Hall, introducing the talents of our master coffee roaster, tea tailor and master bakers.

The next stage is the Fresh Market Hall – “fresh” being the operative word. Our expert buyers have scoured the country to source the best ingredients, and travelled the world to fill your pantry. There's an unrivalled selection on our butcher's counter, including rare breeds like Wagyu and Kobe, while seafood lovers can enjoy Alaskan king crab and smoked salmon from the Faroe Islands. And we haven't overlooked cooking basics – discover how the finest eggs, milk, cream and butter can transform dishes.

Andy Ward and Andy Cook guide you through their new chef-prepared dishes, from light bites to food fit for feasting. And there's authentic Italian fare from Pasta Evangelists, and Indian cuisine by the renowned Vineet Bhatia. We've also worked hard to ensure your food experience in-store is seamless. Enjoyed the sourdough in the Tea Rooms? Find a freshly baked batch in our bakery. The store is our larder and we wouldn't cook with anything but the finest. And neither should you.



Amy Broomfield, Lifestyle Editor



**FROM TOP** Harrods chefs Andy Ward (left) and Andy Cook have created new seasonal dishes to enjoy at home; fresh organic eggs from Cackleberry Farm; our cheesemongers can help you choose from more than 100 artisan cheeses; learn innovative ways to prepare vegetables from our new Vegetable Butchery

Cover Photographer **Issy Croker**

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and promotions may have limited availability. We hope you enjoy reading *Harrods Food & Drink Special*. As we are committed to providing the highest level of customer service possible, we would love to hear your comments. Please email [magazine@harrods.com](mailto:magazine@harrods.com).

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The manufacturing mill has both FSC and PEFC certification, and also ISO9001 and ISO14001 accreditation.

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# MADE GLORIOUS

A MOMENT IN HISTORY:  
INTRODUCING THE PRESTIGE CUVEE FROM  
THE PIONEERS IN ENGLISH SPARKLING WINE



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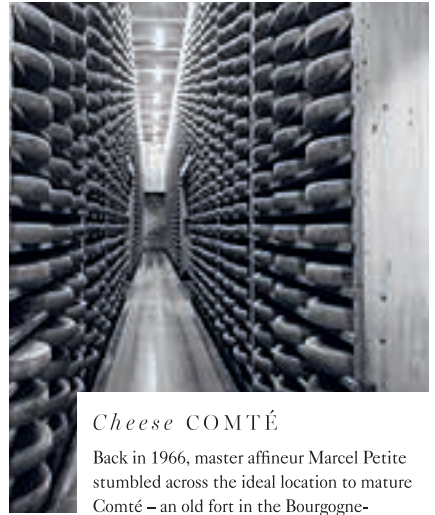
# Most wanted

From caviar and Comté to *Ibérico* ham



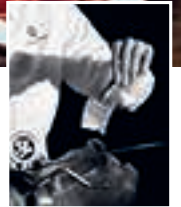
## Seafood CAVIAR HOUSE & PRUNIER

What could be better than the finest delicacy presented in a collectable tin featuring artwork by Yves Saint Laurent? Once a year, Caviar House & Prunier pays homage to the designer (whose partner Pierre Bergé once owned Prunier) by decorating its tins with a design from one of the Love Cards he sent to friends. From fish farmed in Bordeaux, the caviar is a perfect balance of low salt and two months' maturing. **50g, £135; exclusive to Harrods**



## Cheese COMTÉ

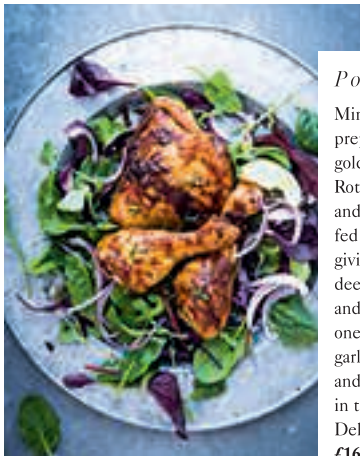
Back in 1966, master affineur Marcel Petite stumbled across the ideal location to mature Comté – an old fort in the Bourgogne-Franche-Comté region of eastern France. And it was here he created his legacy. More than 100,000 wheels are aged in the cellars for 10 to 20 months to achieve Comté's deep, savoury brown-butter and roasted-nut notes. A select few are matured further, for a more complex flavour of candied fruit, and limited quantities of the 36-month Comté are available in the Fresh Market Hall. **£7 per 100g**



## *Ibérico* ham CINCO JOTAS

With its smooth texture and nutty, herby flavour, Cinco Jotas ham is the result of an artisanal production process that has been passed down for more than 130 years. Reared in the unique climate of Jabugo, Spain, the pure-breed *pata negra* (black-hooved) pigs feed on rich grassland, acorns and herbs, and the ham is cured in centuries-old cellars for up to five years. Alongside the 5J range, Harrods also offers its own exclusive private selection, hand-picked by our buyers. **£30 per 100g**

Fresh Market Hall, Ground Floor



## Poultry ROTISSERIE

Mindful farming and expert preparation ensure the enticing golden chickens at the Harrods Rotisserie are unrivalled in quality and taste. The slow-grown birds are fed a diet rich in maize and omega-3, giving the tenderest meat and a rich, deep flavour. Marinated for 24 hours, and then cooked, the chicken is given one last brush of Harrods' signature garlic butter before being served – and can be enjoyed at The Rotisserie in the Food Halls or in one of The Deli's many chef-prepared meals. **£16 for a whole chicken**

INTERVIEW

# SOUND BITES

BY *Amy Broomfield*

PHOTOGRAPHER *Issy Croker*

Meet Andy Cook and Andy Ward. With **LESSONS LEARNED** from Gordon Ramsay and Marcus Wareing, they are now **REVIVING** Harrods' fresh food deli. Along with the store's 150 in-house chefs, they create daily *SEASONAL* dishes, from quick bites to dinner-party essentials to cook *AT HOME*. So all you have to do is hone the wine list (and our experts can help with that, too). >

Head chef Andy Ward (left) and executive head chef Andy Cook are at the forefront of the Fresh Market Hall revamp



FROM LEFT, ANDY WARD WEARS  
A.P.C. shirt £240; Salle Privée T-shirt  
£80; ANDY COOK WEARS Barena  
jacket £300; A.P.C. T-shirt £74.95

Men's Designer Collections and  
Men's Contemporary & Denim, Lower  
Ground Floor; and harrods.com

Food Stylist Jordan Bourke  
Fashion Stylist Becky Palmano  
Photographer's Assistant Stephanie McLeod





**ANDY COOK** I worked for Gordon Ramsay for 13 years, starting off in *Executive head chef* Claridge's before heading up his venues in Tokyo, New York and West Hollywood. Working with Gordon gave me some invaluable insights and experience, but it was in Japan and the US that I learned my most important lessons in seasonality.

This second phase of the Food Halls marks a new era – it's a chance for us to make culinary history, while aligning ourselves with the food scene both in the UK and internationally. With the store as our pantry, we have access to some of the best ingredients in the world, so we've been able to create some really exciting dishes – be it for last-minute suppers or a feast with all the trimmings. You'll still find smart classics like beef Wellington and salmon-en-croute, but beyond these, there are exciting new additions like the spiced monkfish with pink peppercorn, the Indian-inspired lamb shanks and a great buttermilk chicken. The Asian short rib is a recipe that I developed over years of trialling – it's slow-cooked for four hours and has a distinctive umami flavour. We've also got a completely new range of salads inspired by Middle Eastern and Asian flavours, using chicken from our rotisserie and beef from our butcher.

The opening of the Fresh Market Hall is one of the biggest changes to the Food Halls in 100 years; being a part of it is a real career highlight for me. >

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## SECRETS OF THE DELI RANGE

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*The vegan tabbouleh includes charred cauliflower leaves and giant couscous, and comes with a caramel and tahini dressing.*

*Charred seasonal vegetables introduce a smoky note to any dish, and work brilliantly in a salad or as a side with any of the meat dishes.*



*Side dishes of wood-fired vegetables come with a selection of dips and spices, including tahini, Ras-el-Hanout, and parmesan and pine nut.*

*Sweet red cabbage contrasts with the spicy pink-peppercorn crust on the monkfish main course, which is topped with fresh coriander and lime juice.*



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## SPILLING THE BEANS

### What's trending now?

*Middle Eastern flavours and East Asian cooking, from restaurants like Smoking Goat and Kiln.*

### What cookbook are you currently reading?

*A very well-thumbed copy of The Complete Robuchon.*

### Which chef do you most admire?

*Anyone who can truly commit themselves to something they believe in.*

### What's the meal you always want but never get round to making?

*Cheese on toast.*

### Where do you dine on a night out?

*All over. The London restaurant scene is the best in the world, so we are spoiled for choice.*

### Who would you most like to cook for?

*My grandad, because he passed away before I really got into cooking, or Anthony Bourdain – as long as they both knew they were doing the washing-up!*

### Which ingredient are you never without at home?

*Tahini. It goes on everything.*

### What's your guilty pleasure?

*A Martini and a great pizza.*



DISHES FROM  
TOP: Roasted  
root vegetables  
£20 per kg, stuffed  
acorn squash £7  
each, chilli and  
honey-glazed salmon  
£45 per kg, pink-  
pepper-corn-spiced  
monkfish £45 per kg,  
seasonal wood-  
fired vegetables  
£22 per kg and  
tahini cauliflower  
tabbouleh £22  
per kg



DISHES FROM  
TOP Sticky slow-cooked  
beef short ribs £9 each, hot-  
smoked salmon  
and charred gem  
lettuce £32 per kg  
and citrus chicken  
with burnt lemon  
£32 per kg

Fresh Market Hall,  
Ground Floor



**ANDY WARD**  
*Head chef*

I knew I wanted to cook from a young age. I started working part-time in a

Michelin-starred pub in Yorkshire while still at school, before going full-time and then eventually moving to London when I was 18. I spent eight years working for restaurants owned by Nigel Platts-Martin, and it was at The Glasshouse in Kew that I really developed my skills to reach a fine-dining standard. Following that, I was at La Trompette in Chiswick with Anthony Boyd for two-and-a-half years before working alongside Marcus Wareing at The Berkeley and later at Tredwells in Covent Garden. Marcus taught me how to be really creative with food and, at the same time, respect British produce. He only settles for the best, and he has a persistence that was admirable to behold.

With this next stage in The Taste Revolution, I'm excited for our customers to see the creations that have been so skilfully put together by our team using all the ingredients from our fantastic suppliers. Our new range will include recipes that highlight seasonality, but there is also evidence of the research that we've done around the world – in dishes like the cauliflower tabbouleh, the Asian short ribs and the lime, chilli and honey-glazed salmon. □

## THE MAIN ATTRACTIONS



*All the chef-prepared meat dishes are created using infused oils to give a richer flavour when browning the surface of the meat.*



*Taking inspiration from Asian flavours, fresh salmon is marinated in red chilli, salt, garlic and burnt lime, before being glazed with honey to balance out the tart flavours.*



*Using a Harrods-own blend of Moroccan spices, a leg of lamb is pan-fried in garlic and shallot-infused oil before being slow-cooked.*



*British lamb is slow-cooked with whole garlic bulbs to give the meat a rich and nutty, yet sweet flavour.*

## SPILLING THE BEANS

**What's trending now?**

*Sustainable, local produce.*

**Which cookbook are you currently reading?**

*Honey & Co: Food from the Middle East.*

**Which chef do you most admire?**

*Gary Usher. What he's been doing in the North West with restaurants like Sticky Walnut and Burnt Truffle is simple food, but done really well.*

**What inspires you?**

*Japanese food. Everything is super tasty and meticulously executed.*

**What's the meal you always want but never get round to making?**

*Poached eggs with crispy bacon and a roast Portobello mushroom on sourdough bread.*

**Where do you dine on a night out?**

*BabaBoom in Islington, Brat in Shoreditch and The Mash Inn, which is near High Wycombe.*

**Which ingredient are you never without at home?**

*Broccoli.*

**What's your guilty pleasure?**

*Piri-piri chicken.*

# Slow-cooked *spiced lamb*

Discover the secrets of one of the many dishes prepared by our in-house chefs for the fresh food deli counter

PHOTOGRAPHER *Issy Croker*

With a generous amount of meat that, prepared and cooked the right way, falls off the bone in beautifully tender pieces, Harrods' slow-cooked spiced lamb shanks are the ultimate winter warmer. A new addition to the Fresh Market Hall deli range, this dish is ideal for a last-minute supper, but also makes a great show-off centrepiece at a dinner party.

## THE SPICES

The unique blend of spices in this recipe was created by sous chef Gareth D'Souza. Cumin, ginger, garlic, coriander, turmeric, Kashmiri chilli powder and garam masala are all dry-roasted to enhance their flavour and aromatics. The lamb is then marinated in the spices overnight before cooking.

## THE GARNISH

Freshly sliced red onion, spring onion and coriander add texture, but also help to punctuate the richness of the sauce.



## THE LAMB

Our certified PGI (Protected Geographical Indication) West Country lamb is reared in areas of high rainfall, which enriches the pastures they feed on. The meat is stewed in its own juices for eight hours, allowing it to fully tenderise, while marrying well with the spice blend to create a sauce with delicious depth of flavour.

## THE METHOD

Prepare at home by heating gently at 180°C/350°F for 20 minutes. Best served with Harrods basmati rice and wood-fired vegetables.

Slow-cooked spiced lamb shanks £35 per kg. Fresh Market Hall, Ground Floor





**MADE**

with the same passion for almost 1000 years in the heart of the Po River Valley in Northern Italy using only local milk, and aged from 9 to over 20 months; controlled and guaranteed by the Consortium for the Protection of Grana Padano cheese, it has become the world's best-selling PDO\* cheese and one of the most loved products

**IN ITALY.**



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LACTOSE-FREE\***



**ITALIAN  
EXCELLENCE**

*Consorzio Tutela Grana Padano*

\*The absence of lactose is a natural consequence of the traditional Grana Padano production process. It contains less than 10 mg/100 g of galactose.

# PREP SCHOOL

Our new *VEGETABLE BUTCHERY* provides expert advice in using fresh, seasonal produce in innovative ways – from *SHOOT* to *ROOT*

PHOTOGRAPHER *Issy Croker*

**S**piralise, slice or chop. Chiffonade, julienne or brunoise. There are more than a dozen different techniques for preparing fruit and vegetables, but mastering them is a different art altogether.

And while there are butchers to talk us through cuts of meat, and fishmongers to advise on fillets of fish, there are fewer culinary professionals who specialise in cooking the season's most vibrant produce. Thanks to our newly appointed vegetable butcher, however, such practical advice is now on hand in the Fresh Market Hall.

Much like different cuts of meat, the right shape of fruit or vegetable plays a crucial part in the overall flavour and texture of a dish. Broader slices of onions, carrots, aubergine or courgettes allow more contact with the heat, lending themselves well to charring or smoking, grilling or layering. Meanwhile, smaller cubes cook faster and more evenly, and, together with fresh herbs, will help create an ideal base for sauces, stews and soups. Spiralsising hard vegetables such as sweet potatoes, carrots or courgettes is a great way to carry sauces like a thick ragu, while spirals of fruit – apples and pears, for example – are good for pickling or for adding texture to a bright zesty salad. And everything you need is available via our Vegetable Butchery.

Other services include expert advice on what's seasonal, food pairings, and prepping your selection of fruit and vegetables in the way that you require. Look too for preprepared meal solutions designed by Harrods' in-house chefs: think roasting mixes, stir-fries and broth bases. And in warmer months, you can have the vegetable butcher whip up a show-stopping exotic fruit platter that will have you dreaming of summer on the beach. □



## FOUND IN THE FRESH MARKET HALL

*VIBRANT AND VARIED* in-season veg – from candy and yellow beetroot to squashes such as blue skinned and delicia – plus exotic fruit spanning custard apples and prickly pears, Buddha's hand and rambutans

*ON-THE-SPOT* preparation of fruit and veg for impromptu dinner parties

*PREPARED* meal solutions, including soup bases, a range of roasting mixes, and vegetables to make the perfect stir-fry

*EXPERTS* you can count on for ideas and advice, whether you're after spiralsised courgettes or looking to rustle up a show-stopping vegetarian casserole

*“This is a great way to introduce seasonal produce with punchy flavours and exciting and varied textures - all with a nod to wellness”*

ANN DUNNE, Head of Product Development & Quality



**MAIN IMAGE AND LEFT**  
(All prices per 100g) Chard 70p, Girolle mushroom from £10, Pied mushroom from £7, beetroot 20p, aubergine 60p, sweetcorn from a selection, Swiss chard 70p, butternut squash 30p, Veronica cauliflower 40p, heritage carrot 50p, radicchio di Chioggia £2.20, Chioggia beet 25p and sweet potato from a selection

Fresh Market Hall, Ground Floor

# LAY OF THE LAND

From snow-white to chocolate-brown, Cackleberry Farm eggs are as striking in colour as they are superior in flavour

PHOTOGRAPHER *Issy Croker*





THIS IMAGE, FROM  
 TOP Quails' eggs £3.75 for 12,  
 Arlington White Cacklebean eggs  
 £3 for six, Araucana eggs £3 for  
 six and Marans eggs £3 for six;  
 ABOVE RIGHT Arlington White  
 chickens are bred exclusively  
 at Cackleberry Farm

Fresh Market Hall, Ground Floor



Spread across 12 acres of land at the foot of a hill in the Cotswolds is Cackleberry Farm. It's here that a superior breed of chicken, the Arlington White, is bred exclusively by Paddy and Steph Bourns. And where, from spacious sheds, the small flocks step out to roam freely on rich grassland planted with fresh herbs, as well as feed four times a day on maize and wheat (unlike many breeds that feed on wheat alone). The result is the much sought-after, nutritious Cacklebean egg, whose signature bright white shell contains a rich, creamy white and a vibrant orange yolk that's full of flavour. It's a variety that has appeared on the menus of many fine-dining establishments across London including Pollen Street Social, Aqua Shard and Tom's Kitchen run by Tom Aikens. And it's not just the yolk whose colour steals the show. Cackleberry Farm is also home to pure-breed Marans and Araucanas – all bred and hatched there – that lay eggs with a deep-chocolate-coloured shell, and rare olive-green or blue-shelled eggs respectively.

#### CREAM OF THE CROP

Just as Cackleberry Farm is dedicated to producing the very best eggs, family-run Ivy House Farm is devoted to supplying the highest-quality dairy foods. Located near the small village of Beckington in Somerset, the fully certified organic farm is home to 120 Jersey cows that graze on verdant pastures during the summer months and home-grown organic silage in winter. The milk they produce is filtered, then separated into cream – from single to double and clotted – and the products are pasteurised on site within 24 hours. The butter is also churned and handpatted on the farm, and everything is then swiftly delivered to Harrods – so that you can enjoy your dairy as fresh as it can be. □

Photographer's Assistant: Stephanie McLeod; Food Stylist: Jordan Bourke



CLOCKWISE FROM TOP  
LEFT (All prices per kg)  
Plaice £13, farmed sea bass  
£19, mackerel £15, halibut  
£44, Dover sole £52, bream  
£15 and turbot £40

Fresh Market Hall,  
Ground Floor

## PROVENANCE

NET  
WORTH

Sourced for its extraordinary flavour, sustainably caught and carefully prepared, this is fish like you've never tasted before

PHOTOGRAPHER *Issy Croker*

**T**he seas around the Faroe Islands are home to some of the world's finest tasting salmon. Here, the fish swim against strong tides – creating a leaner and firmer flesh – and feed on a rich diet, delivering a distinctive flavour that's perfect for smoking. Then there's the Alaskan king crab, which, famed for long legs that can grow up to 1.8m and deliciously sweet flesh, makes a show-stopping appetiser. Meanwhile, in fine-dining restaurants from Paris to Milan, the most sought-after delicacy is the Obsiblué prawn, with its unusual blue hue. Sourced from the protected waters of New Caledonia, the small shellfish is sashimi-grade, making it one of the only prawn species you can enjoy raw.

It's sustainable, specialist underwater delights such as these that our fishmongers and buying experts have gathered from all over the world in the new Fresh Market Hall. You'll also find live shellfish and ultra-fresh everyday varieties – presented whole or prepared and filleted on request. And should you be looking for the perfect white fish for a citrus ceviche, or the best way to prepare lobster Thermidor, our fishmongers can advise on that too. □

FOUND IN THE  
FRESH MARKET HALL

*Obsiblué prawns, one of the world's only SASHIMI-GRADE species and sustainably sourced*

*A caviar specialist to advise on the exclusive ranges in-store including King's Fine Food's Belgian BELUGA*

*The OUTSIZED claws of an Alaskan king crab – perfect for wowing dinner-party guests*

*An unrivalled seasonal selection of rock and native species, including Porthilly and Carlingford, ready for sampling at our OYSTER BAR*

*"Perfect for carpaccio or sushi, Obsiblué prawns also taste fantastic sautéed with some garlic, butter and herbs." Lucy Broughton, Harrods seafood buyer*



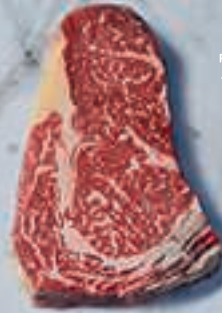
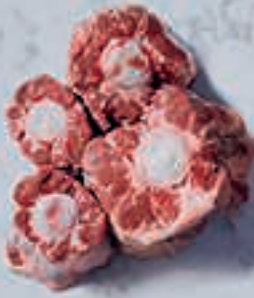
[drinkaware.co.uk](http://drinkaware.co.uk)  
Please savour responsibly



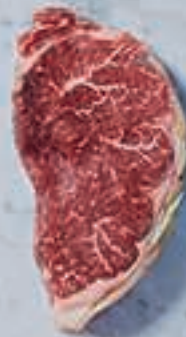
*The* MACALLAN®



BEEF CUTS, CLOCKWISE FROM TOP LEFT (All prices per kg) Oxtail portion £12.50, prime rump steak £26, dry-aged ribeye steak £55, dry-aged sirloin steak £45, rib £30, rolled silverside £16, shin £12 and diced chuck steak £12.50



# MEAT:



# YOUR MATCH



Silverside. Brisket. Sirloin. What's your perfect cut?

BY Patrick McGuigan / PHOTOGRAPHER Issy Croker

**T**omahawk, onglet, bavette – what once sounded like code names from a Cold War spy thriller are today, thanks to nose-to-tail eating and new-wave steak restaurants, familiar references in a steak-lover’s vernacular. But while the names of these cuts may be more commonplace, where to source them, how to cook them and what they taste like is another matter. Luckily, Harrods butchers come genetically programmed with this kind of expert knowledge, making the new meat counter a must-visit for carnivores.

They will be able to tell you, for example, that French favourite onglet comes from close to the liver and kidneys, so has a rich offal depth; while bavette is from the hardworking flank, so has a deep flavour but coarse texture, which can be improved with marinating. They’ll also tell you know that not all steaks are best served rare. Rump steak is full of flavour because it’s a muscle that gets a lot of exercise (the name says it all), so it benefits from a little longer on the grill. The same is true of the spectacular tomahawk, which is basically a ribeye with a long piece of bone left in to satisfy your inner caveman. It’s good cooked medium-rare or even medium, so the natural pockets of fat render and keep the meat moist. Fillet steak, on the other hand, is the tenderest of all cuts because it comes from an area that gets very little exercise. Cook it as rare as you dare to appreciate its velvety texture.

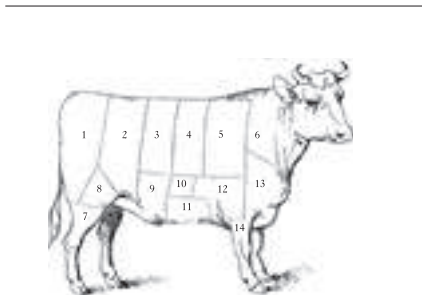
#### A BREED APART

Sourcing the rarer, more flavourful cuts of beef is one thing; sourcing rarer, more prized breeds is an even more specialist pursuit. Again, help is at hand. In the new Fresh Market Hall, you’ll find the beautifully tender Australian Wagyu, which is laced with an astonishing spider’s web of fat that makes it as rich as butter. Then there’s the even more delicate Kobe, whose production is limited to a specific Japanese prefecture. Aberdeen Angus and Belted Galloway, meanwhile, are bred to roam rugged Scottish pastures, so the meat is firm and lean, but still juicy and flavourful thanks to the cows’ grass diet.

What happens to a cow once it has left the fields for the final time is almost as important as how it was reared in the first place. Hanging beef helps natural enzymes to



*“What once sounded like CODE NAMES from a Cold War SPY THRILLER are now familiar references in a STEAK-LOVER’S vernacular”*



#### BEEF CUTS

1. SILVERSIDE & TOPSIDE 2. RUMP 3. SIRLOIN
4. FORE RIB 5. CHUCK & BLADE 6. NECK
7. LEG 8. THICK FLANK 9. THIN FLANK
10. THIN RIB 11. BRISKET 12. THICK RIB
13. CLOD 14. SHIN

tenderise the meat, and the flavour is concentrated through moisture loss. The Scotch beef in the Harrods Food Halls is aged in temperature- and humidity-controlled chambers lined with Himalayan salt, which creates an ultraclean environment for extended maturing periods of 38 days. This brings a tantalising tenderness to roasting joints, such as fore rib and silverside, so they can be served wonderfully pink. The same can’t be said of shin or oxtail. Ageing is wasted on these naturally chewy cuts. Instead, they need to be cooked low and slow for many hours until soft and yielding. It’s more work than throwing a steak on a grill, but the rich reward of oxtail soup or soulful shin stew more than makes up for the effort.

With a little patience and cow know-how, even the most unloved bits of the animal can be a cut above. □

*Patrick McGuigan writes for Square Meal, The Telegraph and Restaurant magazine*

**ABOVE. CUTS FROM DIFFERENT BREEDS, CLOCKWISE FROM TOP LEFT** (All prices per kg) Australian Wagyu fillet £310, Kobe fillet £645, Australian Wagyu striploin £250, Australian Wagyu ribeye £250, Aberdeen-Angus cross tomahawk £35 and Kobe striploin £500

Fresh Market Hall, Ground Floor

Photographer’s Assistant: Stephanie McLeod; Food Stylist: Jordan Bourke; cow illustration: Alamy



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LOVE FOOD AND HATE WASTE.



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PROVENANCE

# DOWN TO EARTH

Terroir is as important for cheese as it is for wine, with producers using local ingredients to create superior flavours

BY *Patrick McGuigan*

PHOTOGRAPHER *Issy Croker*

Putting together a show-stopping cheeseboard is like playing a pungent game of Tetris. Squares, logs and pyramids of sheep's and goat's cheeses fill the gaps between gooey rounds of truffled Brie and craggy hunks of Stilton, while space must be cleared for angular wedges of Cheddar and holey Emmental. Then there's the challenge of colour-coordinating rinds that vary from charcoal grey to terracotta red and ripe interiors of brilliant white and sunset orange.

What makes this kaleidoscope of colours, shapes and textures so remarkable is that it all starts with one simple ingredient. If cheese is milk's leap towards immortality, it can soar in many directions depending on where and how it is made.

## BRITISH INNOVATION

Take Sinodun Hill. With its wrinkly rind and pyramid shape, you could mistake it for the classic French goat's cheese, Pouligny-Saint-Pierre. But it's actually named after a chalk hill in Oxfordshire, close to the farm where Norton and Yarrow Cheese make it using raw milk from a herd of Anglo-Nubian goats. Sinodun Hill is partly inspired by Pouligny, but it has its own special character, thanks to the incredibly creamy milk of the floppy-eared Anglo-Nubians. It's the work of Fraser Norton and his wife Rachel Yarrow, who swapped respective careers in project management and teaching for life in a dairy in 2016 after reading an article about cheesemaking. The couple have developed their own way of making the cheese, using rennet from thistle flowers to set the milk, and draining the curd in bags before breaking it up to add salt. This gives the cheese a remarkable mousse-like texture and almondly flavour that reflects a new spirit of innovation among cheesemakers. >





FROM TOP On cheeseboard, from left Vacherin Fribourgeois Fripe £4.50 per 100g, The Fine Cheese Co. Festive Toast for Cheese £4 for 100g, Merry Wyffe of Bath £4.30 per 100g and truffle Brie £6.80 per 100g; truffle Gouda £5 per 100g, Laguiole cheese knife £309 for 3-piece set; on second cheeseboard, from top Keen's extra-mature Cheddar £3.50 per 100g, Pastura with truffle £5.50 per 100g, smoked Westcombe Cheddar £3.20 per 100g, black grapes £1.50 per 100g and Enmental £2.80 per 100g; Pecorino di Moliterno with truffle £6 per 100g, figs £4 per 100g, physalis £2.10 per 100g and Mimolette £4.50 per 100g



"Food à porter"  
Lunch box, design Sakura Adachi  
2018

**ALESSI**

*“CORNISH YARG is wrapped in locally foraged NETTLE leaves to give it a herbaceous CORNISH accent”*



## FOUND IN THE FRESH MARKET HALL

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*“I travel the world hand-selecting cheese from dairies at the perfect age for unrivalled texture and flavour. I really love our new varieties sourced from emerging regions in the Nordics and Central Europe.”* Bernadette Lalonde, Harrods cheese buyer



**ABOVE** Fraser Norton and his wife Rachel Yarrow use the creamy milk of Anglo-Nubian goats to make Sinodun Hill cheese. **TOP, FROM TOP** Sinodun Hill pyramids £12 each, mature Cashel Blue £2.90 per 100g, La Oveja Negra Anejo Manchego £6 per 100g, Cornish Yarg £3.20 per 100g and Reypenaer two-year Gouda £4.20 per 100g

While Keen's Cheddar, Colston Bassett Stilton and Sparkenhoe Red Leicester proudly uphold farmhouse traditions, Norton and Yarrow are among a new generation of British cheesemakers rewriting the rulebook. Cornish Yarg, a semi-hard cow's-milk cheese made by Lynher Dairies, is crumbly and citrusy like Wensleydale, but wrapped in locally foraged nettle leaves to give it a herbaceous Cornish accent. Likewise, The Bath Soft Cheese Company's springy cow's-milk cheese Merry Wyle is initially made in a similar way to Gouda, but then washed in cider made from farm-grown apples as it matures, to create a blushing rind full of fruity flavours.

## LOCAL FLAVOURS

While cider is a natural choice in the West Country, Pecorino makers in Italy's Molise mountains reach instead for black truffles to add a fragrant flavour to their produce. Dark spears of truffle paste are injected into the heart of the sweet ewe's-milk cheeses, giving them a striking appearance and luxurious flavour.

Raclette producers in the Jura mountains of eastern France also make the most of local ingredients, washing their supple fromage with the local Arbois wine to encourage a tang that becomes even more pronounced when melted blankets of the molten cheese are scraped over potatoes.

Raclette is also made in the Alps in Switzerland, but it is mighty Gruyère that best captures this country's mountainous landscape. Under the terms of its protected status, the cheese is made with raw milk to express the terror of the Alpine pastures where the cows graze during the summer. The landscape's lush grass, flowers and herbs are what give Gruyère its complexity through a spiral staircase of flavours that rises through cream, caramel, hazelnut and deep savoury notes.

## KING OF SWISS CHEESES

Gruyère is traditionally made in 35kg wheels, which can be easily carted down the mountain to be matured for an extended period to provide sustenance during harsh winters. Cheese maturing is still a specialist job in Switzerland and there's no bigger name in the art of *affinage* than Walo von Mühlénen, whose Gruyère regularly scoops international cheese awards. Matured for a minimum of 14 months in caves that have been used by his family for generations, the cheese has intense floral and fruity notes with a silky texture and golden hue. There's only one spot for it on the cheeseboard: pride of place. >

La Oveja Negra Manchego  
 £6 per 100g  
 Fresh Market Hall, Ground  
 Floor; Cookshop, Second  
 Floor; and harrods.com



## THE BLACK SHEEP OF SPAIN

When he wasn't tilting at windmills, Don Quixote nibbled on Manchego as he rode with his trusty sidekick, Sancho Panza, across La Mancha, where Miguel de Cervantes' famous story is set.

The cheese is still made across the central Spanish region today, using milk from the native Manchega breed of sheep, which roam the arid landscape grazing on thyme, lavender and rosemary. It's a romantic story, but Manchego production has become increasingly industrialised, with factories churning out cheeses that do little to reflect the place from where they originate.

To right this wrong, importer The Fine Cheese Co. scoured La Mancha for years in search of a true artisan Manchego, finally completing the mission when it discovered the Parra family, who make La Oveja Negra (black sheep) Manchego. The organic cheese is produced with milk from a flock of black Manchega sheep – a heritage breed phased out in the 1970s in favour of the higher-yielding white variety. There are only around 10,000 black Manchega sheep left in Spain, 1,300 of which graze the Parra farm. The milk they produce is exceptionally rich and creamy, which gives the cheese a dense, moist texture and a sweet flavour. The rind is also rubbed in olive oil to allow natural moulds to grow as the cheese matures over three months (*semicurado*), six months (*curado*) or 12 months (*anejo*).

"The rind brings a nice earthy flavour," explains Ruth Raskin, cheese care and quality manager at The Fine Cheese Co. "The younger cheeses are sweet and fresh, and they get more intense as they age, with almond and savoury notes – but always with a lovely creaminess." □



Photographer: Assistant Stephanie McLeod, Food Stylist Jordan Bourke



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The Gift  
of Peppermint  
Bark



by *Bill Knott*

# RIPE FOR DISCOVERY

The white Alba truffle is a mysterious, elusive treasure – the holy grail of the culinary world

**FROM LEFT** Truffle hunters and their dogs traverse the hills of Piedmont in search of culinary gold; Urbani Tartufi's white Alba truffles, supplied to both the Food Halls and some of the world's finest restaurants, from £500 per 100g

Fresh Market Hall, Ground Floor

**A**round the beginning of September, in the rolling hills that surround the town of Alba in Italy's Piedmont region, you might catch sight of locals gazing anxiously at the sky. Some will be hoping it stays dry; others will be praying for rain.

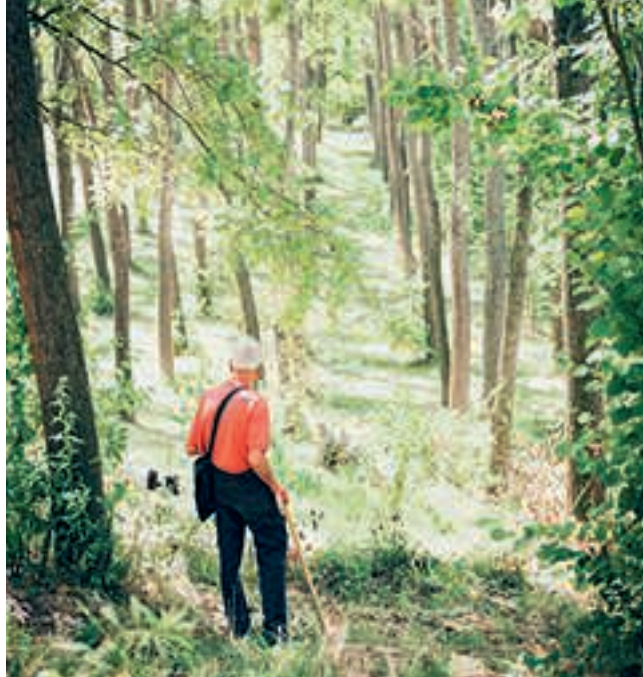
The former are winemakers. This is the heartland of the Nebbiolo grape, responsible for powerful, long-lived Barolo and smooth, elegant Barbaresco, and rain during the harvest could turn the vintage from majestic to mediocre in just a few hours.

The latter are *trifolau* – truffle hunters – and they need rain in September to help grow the mycelium (a kind of underground cobweb) of which truffles will, five or six weeks later, become the fruiting bodies. And the right weather brings rich rewards: the highly scented white truffles from around Alba are the world's most sought-after, with a lofty reputation matched by their price.

#### ON THE HUNT

Last year, the winemakers triumphed: the long drought meant that yields were down, but the wines were high in quality. The poor old truffle, meanwhile, was starved of nutrients. As Giorgio Federici of Urbani Tartufi, the world's biggest truffle company, recalls, "Prices were astronomical – they went up to €6,000 or €7,000 a kilo. But we are confident this year: we've had plenty of rain."

Urbani Tartufi sells 200 tonnes of truffles every year, of which only about 10 per cent are *tuber magnatum pico*, the white diamonds that are hunted every autumn by specially trained dogs in the woodlands of the Langhe. As the *trifolau* cajole and whistle, the dogs flit from tree to tree, sniffing and pawing the ground until they strike culinary gold. For their trouble, the hunter gets



a valuable 'jewel' to wrap in a handkerchief and sell in a local market... or barter for a case of Barolo.

Later in the year, from mid-December to the following March, the black truffle – *tuber melanosporum*, the famous Périgord truffle – is in season. For purists, though, it's all about the white truffles, and these are supplied by Urbani Tartufi to Michelin-starred restaurants in New York; to many London chefs as well; and now also to Harrods, where gourmets can snap up a top-quality white truffle that has been cleaned with a damp brush and air-dried, making it ready to grate.

#### AMPLIFYING THE FLAVOUR

Federici advises treating the tubers very simply. "They should be grated over something with plenty of big fat molecules to amplify the flavour – eggs are especially good, as is *fonduta*, the Piedmontese version of fondue.

"They should just be warmed to release their amazing aroma; never cooked. Allow a generous 10g per person, and if you aren't going to eat your truffle immediately, keep it wrapped in paper in an airtight jar in the fridge. It will last two to three days without losing its power, but remember to change the paper once or twice a day."

Federici hails from Umbria, further south, and – like the Piedmontese – truffles are in his blood. "We have all kinds of truffle: the summer truffle, the autumn *uncinato*, the winter black truffle... and, of course, the *tartufo bianco*."

And it is the white truffle that captivates the senses more than any other. Its heady aromas of hay, garlic, honey and a hint of damp, mushroomy earth have been sending gourmets into ecstasies for centuries. A word of warning, though, as you lovingly grate your treasured white diamond over a brace of fried eggs – however much you have paid, it is not worth quite as much as your fingertips. □

*Former chef Bill Knott has been writing The Gannet column in How To Spend It magazine for the last 10 years*



#### FOUND IN THE FRESH MARKET HALL.

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# FLAVOURS OF THE WORLD

As well as a new delicatessen range, the Fresh Market Hall will also be home to a variety of authentic international fare, including pan-Indian cuisine from renowned chef Vineet Bhatia and handmade Italian dishes by Pasta Evangelists

BY Amy Broomfield



**ALESSANDRO SAVELLI**  
*Founder,  
 Pasta Evangelists*

“When I first moved to London from Genoa, what I missed most was the taste of fresh, artisanal Italian pasta,” he says. “I wanted to bring that, as well as lesser-known regional Italian recipes, to the UK.” Backed by some of the food industry’s most prominent names, including critic Giles Coren and restaurateur and cookery-school founder Prue Leith, the company is now bringing its delicious recipes to Harrods, where fresh pasta dishes will be served in-store by one of its pasta artisans. Each dish – comprising homemade pasta, an accompanying sauce, and extras such as herbed butter and grated parmesan – can be taken home and, with minimal cooking, is ready to eat in less than five minutes.

**Where did the name Pasta Evangelists come from?**

We wanted to show there’s more to pasta than meets the eye: the craftsmanship and artisanal tradition. It’s difficult to find real Italian-style pasta here, and it’s hard to talk about it without sounding evangelical – hence the name.

When British-Italian entrepreneur Alessandro Savelli was considering a new venture in 2017, he looked to his roots.

**What makes really good pasta?**

The best pasta is freshly made by Italian hands! We use doppio zero flour, combined with fresh eggs, water and a sprinkle of salt, to make our dough. With many shapes, such as tortellini, we draw on the centuries-old traditions of the Italian *pastifici* [small pasta factories].

**What do people often get wrong when cooking pasta?**

Perhaps the most common faux pas is overcooking. Pasta should be served *al dente*, which means ‘to the tooth’. So it should still have bite after it’s cooked.

**Which dishes will you be bringing to Harrods?**

We’ll be stocking a wide variety of recipes from up and down Italy, introducing new ones every week. Some will be well-known classics, such as *pappardelle al cinghiale* [wild boar] or *tortelloni ricotta e spinaci* [ricotta and spinach], while others will be largely unknown outside the area they come from. *Salsa di noci*, for example, is an elegant walnut sauce that originates from my home region of Liguria.

**Where do the recipes come from?**

Many are the products of Italian history and eccentricity, such as *mafalde*, a type of pasta named in honour of Princess Mafalda of Savoy, which is served with *ragù di salsaiccia alla Campidanesa* [a tomato, sausage and saffron sauce].

**CLOCKWISE FROM ABOVE**  
 Alessandro Savelli; dishes from top  
 Pasta Evangelists paccheri with slow-cooked lamb ragù, and chestnut-infused tortelloni with cubed Mantova pumpkin and sage butter, £8 each

Pasta dishes: Issy Croker

**VINEET BHATIA** Originally hailing from India, but now a self-proclaimed Chelsea boy,

Vineet Bhatia is often heralded as the man responsible for raising the bar when it came to Indian cuisine on the London restaurant scene. Arriving in London in 1993, at a time when he felt that food from his home country was poorly represented in the UK, he began working at Old Brompton Road's Star of India, refining its menu to great acclaim. The *Evening Standard's* Fay Maschler dubbed him the "real star of India" and the King's Road restaurant he opened, Rasoi, went on to gain a Michelin star. Today, Bhatia has restaurants in Geneva, India, Mauritius and the Middle East. To celebrate the opening of the Fresh Market Hall, he'll serve up his Kama range, a collection of dishes that champions the flavours of India alongside locally sourced British produce.

**Tell us about the range you are bringing to The Deli...**

My Kama range will offer Indian dishes that are well-crafted, light and healthy. There will be classics such as rogan josh, but also dishes using Scottish lobster and salmon, and English lamb chops.

**What is the biggest misconception about Indian food?**

A lot of restaurants steep foods in oil and fat, but that's not how we cook. We sauté, steam and stir-fry.

**What about particularly healthy ingredients?**

We will use super grains such as amaranth and quinoa, which are not typically Indian, but work really well with the flavours. We make a great biriyani from barley

instead of rice, which can also be enjoyed cold like a salad. It's flavoured with chilli, sesame, fresh coriander and lime juice to make it deliciously light.

**Do you have any favourites among the range?**

I'd probably say the home-smoked tandoori salmon with mustard and dill, or the slow-cooked lamb shank rogan josh with khichdi – which is a bit like an Indian risotto.

**Do your dishes hail from a particular region in India?**

My food is pan-Indian. I might do a chicken tikka, which is from the north, and add mustard and curry leaves, typically used in the south. We use combinations that are unique to us. When you take a bite, it is all of India on the palate.

**What does it mean to you to be in Harrods?**

I'm very attached to Knightsbridge and Chelsea. Years ago, when we were first asked to work with the store, we didn't have the capacity. When we were approached this time, we jumped at the chance. □



**CLOCKWISE FROM TOP RIGHT**  
Vineet Bhatia, dishes from top Kama stir-fried greens, rasam soup and curmin-roast potatoes from a selection; Kama tomato rasam soup and vegetable vada from a selection

Fresh Market Hall, Ground Floor

# Raising the BAR

How to make the finest cocktails in the world? Simply pick the finest spirits in the world...

BY *Alice Lascelles*

PHOTOGRAPHER *Lizzie Mayson*

There was a time when spirits lovers looked down on the cocktail crowd. A good Scotch or a fine Cognac, they maintained, was far too good to waste on a low-rent mixed drink. But these days, the world's top bartenders can be found using spirits of the highest order to mix their Manhattans, Negronis and Champagne cocktails. Like chefs, they know full well that a great recipe begins with the finest ingredients.

"I believe that using vintage, rare or super-premium spirits is definitely very attractive in cocktails, especially in simpler drinks like the Old Fashioned or the Sazerac, where the spirit can really shine through," says Agostino Perrone, director of mixology at The Connaught, where the cocktail list is littered with fine single malts, top-end tequilas and luxury rums.

Each spirit behaves slightly differently in the shaker, but, as a rule, those that are very old tend to be too fragile, or have too much cask character, for mixing. Really smoky spirits can also be challenging, flavour-wise. But Scotch is no longer out of bounds for cocktails: in fact, many whiskies from north of the border are now being designed with cocktails in mind. Generally speaking, Scottish whiskies aged in ex-bourbon casks tend to be better for mixing than sherry-cask whiskies – they have more honeyed, vanilla and spice notes that pair well with other ingredients – while a well-made blend can also be fantastic in a cocktail. And it's also worth embracing the complexity and quality now available in American whiskey – some of the best bourbons and ryes are on a par with great Scotch. As for your favourite XO, you can jump right in there too. Not only did Cognac inspire some of the world's first cocktails, but Rémy Martin has just opened a cocktail bar in a collaborative residency at the Michelin-starred Claude Bosi at Bibendum.

Of course if you do use something special in a cocktail, you should do so with respect and style: a beautiful glass, crystal-clear ice, freshly squeezed citrus juices and a fragrant garnish. But most of all, give it time. Because if a drink is that good, it deserves to be sipped and savoured. □

*Alice Lascelles is a drinks columnist for the Financial Times; @AliceLascelles*



Alice Lascelles shakes up some classic cocktails

## COGNAC – SIDECAR

A good-quality VSOP or XO will elevate this World War I-era cocktail.



50ml Martell Cordon Bleu Cognac  
25ml Pierre Ferrand Dry Curaçao  
25ml freshly squeezed lemon juice

**Method** Shake the ingredients with ice and strain into an iced cocktail glass. Squeeze a piece of lemon zest over the drink and then drop it in.

## AMERICAN WHISKEY – MANHATTAN ON THE ROCKS

This twist on the classic recipe would work equally well with bourbon or rye whiskey.



50ml Four Roses Bourbon 2017 Limited Edition Small Batch  
25ml Carpano Antica Formula vermouth  
2 dashes Regan's Orange Bitters No. 6  
5ml Luxardo Maraschino Cherry syrup

**Method** Stir the ingredients with ice in a mixing glass and strain into a tumbler over a large block of ice. Garnish with a lemon twist and a Luxardo Maraschino cherry.

## SCOTCH WHISKY – 24-CARAT CHAMPAGNE COCKTAIL

For the best results, use a really honeyed whisky and well-chilled Champagne and juice.



1 tsp 1:1 honey syrup  
25ml Glenmorangie Nectar d'Or  
25ml chilled cloudy apple juice  
75ml chilled Champagne

**Method** For the honey syrup, mix equal parts honey and boiling water, stir and leave to cool. Mix the whisky, juice and syrup in a jug and pour into a flute. Top with Champagne, stir gently and garnish with a twist of lemon.

**BOTTLES, FROM TOP** Martell Cordon Bleu Cognac 70cl, £120; Four Roses Bourbon 2017 Limited Edition Small Batch 70cl, £160; Glenmorangie Nectar D'Or 70cl, £65. Fine Wines and Spirits, Lower Ground Floor; Food Halls, Ground Floor; and harrods.com



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Containing the world's finest produce, a Harrods hamper is the ultimate gift for foodies and wine lovers. And in addition to the main collection, there are also six sizes of bespoke hamper that can be filled with your choice of gourmet food and drinks – and have a monogrammed tag added for that personal touch. To create your bespoke hamper, call our Hampers and Food Orders team on 0330 300 1234, email [hampers@harrods.com](mailto:hampers@harrods.com) or visit the team in-store.



## CHEFS *for hire*

With a collective experience of working in top kitchens around the world for some of the most prominent industry names and high-profile restaurants, our chefs know what it takes to create exceptional food and how to wow your guest. So should you want to add extra flair to your special event, why not hire a Harrods chef? They will come and cook for you in the comfort of your own home or chosen venue, to make any occasion even more memorable. For further details, visit the Food Orders desk on the Ground Floor.

## FREE DELIVERY

Harrods offers a complimentary delivery service for customers who spend more than £50 in the Food Halls or Fine Wines & Spirits, covering 11 London postcodes: W1, W2, W8, W11, W14, SW1, SW3, SW5, SW7, SW10 and NW1. To find out more, ask for details when you make your purchase.

## ENTERTAINING

From ordering preprepared dishes, to help with selecting the best produce via our specialist butchers, fishmongers or cheesemongers, the team at our Food Orders desk on the Ground Floor is on hand to help with all your food and catering needs.

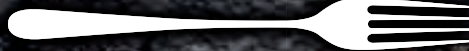


## *Cheese* CONCIERGE

Beyond the wide array of cheeses on display in the Fresh Market Hall, the store also offers a number of bespoke services such as a personal consultation to help you create the perfect cheeseboard for your event, advice on food pairing, and help with designing a multitiered cheese wedding cake. Customers can also select a cheese and have it truffled by our cheesemongers, using Harrods' signature truffle mix. For more information, visit the cheese counter.

Hamper: Chris Turner, dishes and cheese: Issy Croker

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