

Capreolus

ARTISAN ENGLISH CHARCUTERIE

Product descriptions (Food Service) January 2020

Air-Dried and Smoked Charcuterie

<p>Dorset Coppa (3 Stars - Great Taste Awards 2019, Gold Award - Taste of the West 2019)</p> <p>Pork neck fillet from free-range West Country pigs is dry cured with a blend of herbs and spices. It is then air dried for many weeks until it has lost almost half its weight, which concentrates and intensifies the flavours.</p> <p>Serve as part of a mixed plate of charcuterie for a superb starter.</p> <p>Ingredients: Pork neck fillet, salt, black pepper, white pepper, juniper berries, coriander seeds, mace, allspice Preservative: Sodium nitrite, Sodium ascorbate 160g pork used per 100g product</p>	<p><u>Available Pack Size</u></p> <p>Whole Pieces 0.75-1.5kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>
<p>Air-Dried Pork Loin (2 Stars - Great Taste Awards 2019, Gold Award - Taste of the West 2013)</p> <p>The loins of free-range West-Country pigs are cured with aromatic herbs and spices. They are then air-dried for two to three months in a carefully controlled atmosphere before being sliced wafer thin.</p> <p>A classic antipasto; try serving with fresh figs or pears</p> <p>Ingredients: Pork loin, salt, white pepper, fennel seeds, juniper berries, mace, cloves Preservative: Sodium nitrite, Sodium ascorbate 160g pork used per 100g product</p>	<p><u>Available Pack Size</u></p> <p>Whole Pieces 1.0-1.5kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>
<p>Dorset Air-Dried Beef (Gold Award - Taste of the West 2013)</p> <p>The silverside from grass fed West Country beef is cured with herbs, spices and port. It is then air-dried for several weeks before being sliced wafer thin.</p> <p>The classic way to serve would be with salad of lettuce and rocket with shavings of parmesan and a drizzle of good olive oil.</p> <p>Ingredients: Beef, salt, muscovado sugar, black pepper, rosemary, thyme, juniper berries, port Preservative: Sodium nitrite, Sodium ascorbate 160g beef used per 100g product</p>	<p><u>Available Pack Size</u></p> <p>Whole Pieces 2.0-4kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>

<p>Smoked Mutton (3 Stars - Great Taste Awards 2019, Taste of the West Champion Cured Meat 2017)</p> <p>Leg of mutton from West Country sheep is cured with rosemary, juniper, garlic, black pepper, and port. It is then air-dried before being smoked with beech wood.</p> <p>It makes an excellent salad served with some peppery watercress or rocket and a drizzle of balsamic dressing.</p> <p>Ingredients: Mutton leg, salt, rosemary, garlic, juniper berries, black pepper, port</p> <p>Preservative: Sodium nitrite, Sodium ascorbate</p> <p>160g mutton used per 100g product</p>	<p>Available Pack Size</p> <p>Whole Pieces 1.0-2kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Uphall Farmhouse Air-Dried Ham (2 Stars - Great Taste Awards 2019, Gold Award – Taste of the West 2012)</p> <p>Legs of free-range pigs from farms in Dorset and Somerset are cured with pepper, fennel, and bay. They are then air-dried for many months in a carefully controlled atmosphere before being sliced wafer thin.</p> <p>Try serving with fresh figs.</p> <p>Ingredients: Pork leg, salt, black pepper, white pepper, fennel seeds, bay leaves</p> <p>Preservative: Sodium nitrite, Sodium ascorbate</p> <p>165g pork used per 100g product</p>	<p>Available Pack Size</p> <p>Whole Pieces 1.8-3.0kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Lardo – Truffle Infused (3 Stars – Great Taste Awards 2014)</p> <p>The thickest back fat from free-range pigs (from pedigree Middle White pigs bred on Exmoor) is cured for 2 months with rosemary, garlic, sage, juniper berries and black pepper. It is then fermented, a process that alters the structure of the fat and makes it render at much lower temperature; this gives the fat an incredibly silky mouth-feel. It is then brushed with English truffle oil and allowed to infuse for a further month.</p> <p>Amazing on hot sour-dough bread as a canapé, or shavings over a risotto.</p> <p>Ingredients: Pork back fat, salt, rosemary, garlic, sage, juniper berries, black pepper, truffle oil</p> <p>Preservative: Sodium nitrite, Sodium ascorbate</p> <p>110g pork used per 100g product</p>	<p>Available Pack Size</p> <p>Whole Pieces 0.5 to 1.0kg</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Guanciale (3 Stars & Best Charcuterie Product - Great Taste Awards 2019, Supreme Champion Product – Taste of the West 2013)</p> <p>The jowls of free-range West Country pigs is cured, fermented, and finally air-dried. The resultant Guanciale has great depth of flavour and can be used in similar ways to pancetta. It is the classic ingredient in real Carbonara.</p> <p>Ingredients: Pork jowl, salt, garlic, muscovado sugar, black pepper, juniper berries, bay leaves, mace</p> <p>Preservative: Sodium nitrite, Sodium ascorbate</p> <p>130g pork used per 100g product</p>	<p>Available Pack Size</p> <p>Whole Pieces 0.75 – 1.5kg</p> <p>Sliced 200g vacuum pack</p>	<p>Shelf Life (days)</p> <p>90</p>

<p>Pancetta (Best Cured Meat – Taste of the West 2012) & Smoked Pancetta</p> <p>The belly of free-range West Country pigs is cured, fermented, and finally air-dried. The resultant pancetta has a little more fat than modern pigs but is far, far tastier.</p> <p>Ingredients: Pork belly, salt, garlic, muscovado sugar, black pepper, juniper berries, bay leaves, mace</p> <p>Preservative: Sodium nitrite, Sodium ascorbate</p> <p>130g pork used per 100g product</p>	<p>Available Pack Size</p> <p>Whole Pieces 1.0-3.0kg (1/2 Belly)</p> <p>Sliced 200g vacuum pack</p>	<p>Shelf Life (days)</p> <p>90</p>
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Cooked Charcuterie

<p>Smoked Duck Breast (Gold Award – Taste of the West 2010)</p> <p>Free-range duck breast from Sladesdown Farm in Devon is cured in a brine flavoured with thyme, juniper, black pepper, honey, maple syrup, and port. It is then smoked with beech wood. Serve with a salad for an elegant starter. Smoked duck goes particularly well with fruits like pear or mango.</p> <p>Ingredients: Duck breast, salt, thyme, juniper, black pepper, honey, maple syrup, port</p> <p>Preservative: Sodium nitrite</p> <p>140g duck used per 100g product</p>	<p>Available Pack Size</p> <p>6 unsliced breasts per pack</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Confit of Duck (Gold Award – Taste of the West 2016)</p> <p>Duck legs from free-range Peking/Aylesbury cross ducks bred by Daniel Mason of Sladesdown Farm in Devon are dry-cured in sea salt, herbs, and spices. They are then very gently cooked sous-vide in duck fat. They are exceptionally tender and very rich - one leg is a generous portion for one person.</p> <p>Ingredients: Free-range duck legs, duck fat, sea salt, garlic, thyme, black pepper, bay leaves, allspice, cloves</p> <p>140g meat used for 100g product</p>	<p>Available Pack Size</p> <p>Individual packs of 2 legs per pack</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Dorset Pastrami (Gold Award – Taste of the West 2016)</p> <p>Salmon muscle (also known as Pope’s Eye or Faux Fillet) from grass-fed West Country Beef (PGI) is cured in a highly flavoured brine. It is then cold-smoked over beech wood before being cooked very slowly sous-vide. Perfect for a sandwich served on rye bread with some gherkins.</p> <p>Ingredients: Beef, salt, garlic, black pepper, yellow MUSTARD seed, coriander, allspice, chilli, cinnamon, bay leaves, cloves, ginger</p> <p>Preservative: Sodium nitrite</p> <p>140g meat used per 100g product</p>	<p>Available Pack Size</p> <p>Whole Pieces 1.0 – 1.5kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p>Shelf Life (days)</p> <p>60 days refrigerated</p>

Salami

<p>Chorizo - for cooking Free-range pork from Dorset is cured and flavoured with smoked Spanish paprika (PDO), sweet Ancho chilli, cayenne pepper for heat, and Spanish Purple Garlic. This chorizo is described as 'medium' heat. The sausages are filled into natural hog casings before being fermented and air-dried. LACTOSE AND GLUTEN FREE</p> <p>Ingredients: Pork, pork fat, salt, paprika, ancho chilli, garlic, cayenne pepper Preservatives: Sodium nitrite, Sodium ascorbate 143g meat used for 100g product</p>	<p>Available Pack Size</p> <p>10 per pack (approx. weight 1.0kg)</p>	<p>Shelf Life (days)</p> <p>90 refrigerated</p>
<p>Dorset Nduja (Gold Award – Taste of the West 2016) A spreadable salami originating in Calabria that is full of chilli. Delicious spread on toast, but added to dishes for a rich, fiery kick - much like a meaty mustard. It is also terrific thinly spread onto a pizza base or as the base for a hot pasta sauce. The sausages are filled into natural hog casings before being fermented and air-dried. LACTOSE AND GLUTEN FREE</p> <p>Ingredients: Pork fat, pork, Kashmiri chilli, black pepper, salt, cayenne pepper, fennel seed, chilli flakes Preservatives: Sodium nitrite, Sodium ascorbate 130g meat used for 100g product</p>	<p>Available Pack Size</p> <p>5 per pack (approx. weight 600g)</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Dorset Soft Salami (Champion Cured Meat – Taste of the West 2018) This is a soft and spreadable salami with the consistency of a pâté; inspired by Ventricina from the Abruzzo region of Italy. It is made with free-range pork from Dorset and seasoned with a complex blend of herbs and a little orange zest. The sausages are filled into natural hog casings before being fermented and air-dried. It is best treated as if it was a pâté, served with toast or a sourdough cracker LACTOSE AND GLUTEN FREE</p> <p>Ingredients: Pork, pork fat, salt, port, paprika, garlic, fennel, rosemary, orange zest, black pepper, white pepper, juniper berries Preservatives: Sodium nitrite, Sodium ascorbate 130g pork used for 100g product</p>	<p>Available Pack Size</p> <p>5 per pack (approx. weight 600g)</p>	<p>Shelf Life (days)</p> <p>90</p>
<p>Dorset Rosette Salami (1 Star - Great Taste Awards 2019) Based on the classic Rosette de Lyon salami, free-range pork from Dorset is ground and seasoned with salt, black pepper, garlic and Quatre Epices. The sausages are filled into natural casings before being fermented and air-dried. Dorset Rosette salami makes an excellent snack on its own or can be enjoyed as part of charcuterie platter. Ideal with a fine West Country cider LACTOSE AND GLUTEN FREE</p> <p>Ingredients: Pork, pork fat, salt, black pepper, garlic, Quatre Epices Preservatives: Sodium nitrite, Sodium ascorbate 170g pork used for 100g product</p>	<p>Available Pack Size</p> <p>Approx. weights 700g & 1.2kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p>Shelf Life (days)</p> <p>90</p>

<p>Rampisham Tingler Salami (2 Stars - Great Taste Awards 2019) Free-range pork from Dorset is ground and seasoned with salt, fennel seeds, chilli, and sweet wine. The sausages are filled into natural casings before being fermented and air-dried. The fennel comes through first and is followed by the chilli at the end; it makes an excellent snack on its own or can be enjoyed as part of charcuterie platter. Ideal with a fine West Country cider LACTOSE AND GLUTEN FREE Ingredients: Pork, pork fat, salt, fennel seeds, star anise, chilli, madeira Preservatives: Sodium nitrite, Sodium ascorbate 170g pork used for 100g product</p>	<p><u>Available Pack Size</u></p> <p>Approx. weights 700g & 1.2kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>
<p>Dorset Warmer salami Salami with a 'Slow Burn'. Free-range pork from Dorset is ground and seasoned with four different chillies, smoked paprika, garlic and black pepper. There is plenty of chorizo flavour to start and then the heat from the chillies comes in afterwards. It won't blow your head off, but it might blow your socks off! The sausages are filled into natural casings before being fermented and air-dried. Dorset Warmer makes an excellent snack on its own or can be enjoyed as part of charcuterie platter. Ideal with a fine West Country cider LACTOSE AND GLUTEN FREE Ingredients: Pork, pork fat, salt, garlic, black pepper, paprika, ancho chilli, urfa chilli, cayenne, chilli flakes, Preservatives: Sodium nitrite, Sodium ascorbate 170g pork used for 100g product</p>	<p><u>Available Pack Size</u></p> <p>Approx. weights 700g & 1.2kg</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>
<p>Pork and Venison Pepperoni salami (1 Star - Great Taste Awards 2019) Pepperoni is traditionally made with pork and beef; our version uses pork and venison which has a wonderfully rich flavour. It is seasoned with fennel, Spanish paprika, garlic, cayenne pepper for heat, and port for further richness. Perfect as a pizza topping! LACTOSE AND GLUTEN FREE Ingredients: Pork, venison, pork fat, salt, garlic, paprika, MUSTARD, cayenne, star anise, fennel, port Preservatives: Sodium nitrite, Sodium ascorbate 160g pork used for 100g product</p>	<p><u>Available Pack Size</u></p> <p>Approx. weight 700g</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>
<p>Chorizo - for slicing (3 Stars - Great Taste Awards 2019) Free-range pork from Dorset is cured and flavoured with smoked Spanish paprika (PDO), sweet Ancho chilli, cayenne pepper for heat, and Spanish Purple Garlic. This chorizo is 'medium' heat. The sausages are filled into hog casings before being fermented and fully air-dried. LACTOSE AND GLUTEN FREE Ingredients: Pork, pork fat, salt, paprika, ancho chilli, garlic, cayenne pepper Preservatives: Sodium nitrite, Sodium ascorbate 160g meat used for 100g product</p>	<p><u>Available Pack Size</u></p> <p>Approx. weight 700g</p> <p>Sliced 100g pack (Modified Atmosphere)</p>	<p><u>Shelf Life (days)</u></p> <p>90</p>