**Delicatessen**

**Salty**

1. Garlic is fermented for two weeks to caramelise it and then added to Abernethys rich creamy butter, giving a subtle sweetness
2. Handmade butter with Atlantic sea sat and dulse (dried seaweed) harvested from the North Coast of Ireland.  Shelf life of 12 weeks.
3. produces is delicious relish for markets at home and abroad.
4. Delicious with cheese, sandwiches, cold meats and burgers
5. Ballymaloe Italian Tomato Pasta Sauce is just that; using Italian tomatoes they create a classic pasta sauce filled with fresh ingredients.
6. the sauce is a unique flavour. Combined with tomatoes and a host of seasonings, Ballymaloe Smoked Bacon Pasta Sauce, is definitely worth trying.
7. Made in small batches, using 100% natural ingredients, this blend of tomatoes, onions and garlic is brought alive with the addition of black pepper and vibrant chillies.
8. Ballyrashane Butter  454g salted butter.What comes naturally
9. These tomatoes are fully ripened on the vine and slow roasted with oregano to bring out their inherent sweetness.
10. Grilled and sun dried peppers, black olives, sun-dried tomatoes, capers & lemon juice are combined to give a rustic texture as perfect for a French baguette as it is for spooning over chicken and grilling.
11. Sun-dried and semi-dried tomato pesto combined with their signature Rose Harissa gives this paste a deep, rich flavour with a distinct yet subtle heat.
12. The blend of grilled red peppers, tomato and garlic, adds a vibrant burst of colour and flavour to a dish, and is a wonderfully versatile tapenade.
13. black, naturally-ripened Beldi olives blended with capers, garlic and sundried tomatoes to make an umami rich paste that picked up a Great Taste Star
14. Rich, black, naturally-ripened Beldi olives blended with capers, garlic and sundried tomatoes to make an umami rich paste that picked up a Great Taste Star in 2012.
15. Sweet roasted peppers and a generous lashing of Carolina Reapers, the world’s hottest pepper, make this sauce more than just heat and vinegar.
16. rapeseed oil range is a great addition to any kitchen. They can be used for dressings, marinades, and cooking
17. he ingredients are 100% natural. Also, the processes they use to make the most out of their ingredients involve the extraction of oxygen and gentle heat application resulting in fuller, better flavours all round.
18. vinegar of Modena infused with roast onion. Add to a sausage casserole
19. onion jam, stir into a gravy to add a rich flavour, great in sandwiches and of course with cheese.
20. Made out of fresh corn.
21. Rich creamy pasteurised cows milk cheese with blue veining. Suitable for Vegetarians.
22. Alpine style pasteurised cows milk cheese aged for a minimum of 3 months.
23. Imported all over the world.
24. Made with Dungarvan Irish Stout and a mix of tomatoes and well chosen spices, it’s great with burgers, chicken, roasted vegetables and of course a good steak.
25. Toast that bun, melt the cheese, pile on those pickles. Get ready for a feast.  Nothing artificial, just full-on flavour.
26. World famous salt flakes from the coastal town of Maldon since 1882
27. A rich black butter preserve consisting of EU Pgi status Armagh Bramley Apple, Armagh Cider & Spices.  Use on toast, scones & bagels, enjoy with cheese or cold meats.
28. Best quality.
29. A beautiful smooth & sweet sauce made by chef Declan O'Donoghue, using only the finest dry cured Ulster pork
30. Each tin contains 10-14 Premium Sardines / Sardinellas.  Shines Premium Tinned Sardines are also a source of Calcium, Vitamins B12, B3 & D.
31. They grow in southern Italy, where they are harvested and sorted carefully to maintain their incredible taste and freshness.
32. The corn is popped in a traditional open topped kettle, it is normal for some pieces of kettle corn to be toasted and caramelised
33. Using the traditional method, the stalk and seeds of the Ñora peppers are removed before the peppers are smoked with Extremadura holly oak and hand turned periodically for up to fifteen days.
34. Best quality. Exported all over the world.
35. A firm textured rice with a deep burgundy hue once opened.  The Venus of the title refers to the Greek god of love, fertility and beauty because black rice was considered an aphrodisiac by Asian emperors and their courts.
36. Great flavor.
37. sustainably grown in the heart of California, where the warm days and cool nights create the perfect conditions. They slow-roast them with hand-harvested Sea Salt for beautiful little gems to crack open and enjoy!  Vegan.  Gluten Free
38. they have selected the largest cashews in the world, slow-roasted them and tossed them in hand-harvested Sea Salt. A delicious classic that is only achieved with the best ingredients.  Vegan.  Gluten Free
39. Colossal Cashews, Almonds, Macadamias, Pecans and Jumbo Peanuts and slow roasted them together with hand-harvested Sea Salt & Crushed Black Peppercorns. A signature favourite.
40. their Almonds and Peanuts with Serrano Chilli to bring warm heat and the sweet golden taste of Blossom Honey. The perfect pairing that is addictively good!  Vegetarian.  Gluten Free
41. Using a mix of sunflower and cold-pressed extra virgin olive oil, combined with honey and Dijon and wholegrain mustards, Ballymaloe Honey and Mustard Dressing brings vitality to any salad.
42. Winner of a Great Taste Star 2018, rice is noted for its ability to absorb flavour and produce a beautiful creamy texture.
43. Best with anything. Silver Finalist 2019, Bronze 2019
44. Testy and good for health.
45. Sweet and salty. Drizzle this condiment on all of your favourite dishes to lift them up and make them sing. Maple adds the sweetness while miso makes it moreish. Add to leftover rice for a quick stir-fry or mix in a little vinegar for an Asian style dressing
46. Hearty and delicious organic jumbo oat flakes gently steamed and rolled for a supremely creamy taste and hearty texture and grown by White’s trusted 30 British Organic Arable farmers.
47. A beautiful smooth, sweet & smokey jam made by chef Declan O'Donoghue & using only the finest dry cured Ulster pork.