




Fresh Fruit & Vegetables...

Fruit	19
Vegetables	19

Call our Telesales hotline **01359 271071**
or alternatively email us
info@thomasridley.co.uk



Fruit & Vegetables

Product Code	Description	Case Size
		
81045	Apples Red - Local	1x1kg
42029	Apples - Golden Delicious	1x1kg
42030	Apples - Bramley	1x1kg
42032	Bananas	1x1kg
42035	Grapes - Red	1x1kg
42039	Grapes - White	1x1kg
66213	Lemons	1x1
73023	Limes	1x1
42105	Melon - Gala	1x1
47213	Melon - Honeydew	1x1
47215	Melon - Canteloupe	1x1
55195	Water Melon	1x1
48162	Clementines	1x1
42169	Pears	1x1kg
48150	Plums	1x1kg
00218	Pineapple	1x1
59204	Mango	1x1
81217	Kiwis	1x1
57205	Strawberry Punnet	1x225gr
59209	Raspberry Punnet	1x125gr
59213	Blueberry Punnet	1x125gr
84213	Toffee Apples	20x
42157	Orange	1x

Product Code	Description	Case Size
25150	Fine Beans	1x1
42181	Broccoli	1x1kg
87009	Brussel Sprouts	1x1kg
42183	Cabbage - Primo	1x1
42189	Cabbage - Red	1x1
22021	White Cabbage	1x1
25142	Cabbage Savoy	1x1
70133	Carrots	1x1kg
20042	Carrots Chantenay	1x1kg
42203	Cauliflower - Small	1x1
25158	Mange Tout	1x1.5kg
48151	Beetroot Cooked	1x250g
84032	Leeks	1x1kg
43013	Parsnips	1x1kg
47218	Potatoes - Bakers 40's	1x40
48004	Potatoes - Bakers 50's	1x50
43023	Potatoes - Mids	1x1kg
48174	Potatoes - Washed Ware	1x25kg
49177	Prepared Whole Potatoes	1x5kg
84210	Maris Piper Potatoes	1x25kg
88208	Red Potatoes	1x25kg
62126	Sweet Potatoes	1x1kg
31213	Bakers Jumbo	1x25kg
38038	Pumpkins	1x1

Roasted Pumpkin Soup

Preparation Time 30 mins

Cooking Time 20-25 mins

Portions 4-6

Ingredients

500g	pumpkin, peeled and diced
1 ltr	Country Range Vegetable Bouillon
4	carrots, peeled and finely chopped
125g	Country Range Butter
60g	Country Range Plain Flour
1	small onion, peeled and chopped
	salt and pepper to taste

Method

- Place the butter into a medium sized pan.
When melted, add the carrots and onion and fry until golden brown.
- Add the pumpkin and fry for a further 10 minutes.
- Gradually add in the flour and cook for 4-5 minutes, mixing well. Add the stock slowly then bring to the boil and simmer for 10 minutes. Remove from the heat.
- Place into a blender and blend until smooth. Serve in a bowl with a piece of goats cheese, crème fraîche or even some whipped cream.



Fruit & Vegetables

Product Code	Description	Case Size
59208	Butternut Squash	1x1kg nom
53181	Aubergines	1x1kg nom
55022	Courgettes	1x1kg nom
57208	Garlic Cloves	1x1bulb
42209	Red Onions	1x1kg
66207	White Onions	1x1kg
43030	Swede	1x1kg
43032	Celery	1x1bunch
20108	Spinach Baby Leaf	1x200gr
43038	Cress	1x1punnet
43044	Cucumber	1x1
55032	Avocados	1x1
43110	Iceberg	1x1
00004	Red Peppers	1x1kg
01002	Green Peppers	1x1kg
45211	Yellow Peppers	1x1kg
43119	Radishes	1x130gr
43120	Spring Onions	1x1 bunch
43124	Tomatoes - Round	1x1
48156	Tomatoes - Cherry Red	1x250gr
53190	Beef Tomatoes	1x1

Product Code	Description	Case Size
20189	Rocket/Roccola	1x100gr
31218	Cos Lettuce	1x
48044	Oak Leaf	1x1
43130	Fine Frisse Endive	1x1
48157	Lambs Leaf Mache	1x150gr
43135	Lollo Rossa	1x1
84113	Radicchio	1x1
53161	Watercress Pre Pack	1x1bunch
48044	Oak Leaf	1x1
43151	Parsley	1x100gr
43153	Chives	1x50gr
43170	Coriander	1x 50gr
43174	Dill	1x 50gr
43196	Basil	1x 50gr
31210	Thyme	1x50gr
36173	Ginger	1x1kg
38030	Chicory	1x1kg
75203	Beansprouts	1x1kg
75216	Chillis Red/Green	1x1kg
43197	Mushroom - Button	1x1.36kg
43210	Mushroom - Flat	1x1.81kg
43204	Mushroom - Cup	1x1.36kg
43115	Lords Chilled Chips	2x5kg

NB Monthly Price Hold on Fruit & Vegetables.

**** Pack size weights are minimum weights supplied.**



OATY APPLE AND RASPBERRY CRUMBLE

6 covers

Ingredients

coxes apples	1 kg	butter	115 g
raspberries – washed	100 g	plain flour	175 g
Major raspberry fruit base	50 g	oat flakes	115 g
demerara sugar	175 g		

Method

Peel, core, quarter and slice the apples. Put them into a heavy based pan with 60ml of water and 35g of the sugar. Cook covered over a low heat stirring from time to time until apples are soft. Set aside to cool. Stir in raspberries and **MAJOR RASPBERRY FRUIT BASE**.

To make crumble topping, rub the butter into the flour until the mixture resembles fine breadcrumbs, stir in the remaining sugar and the oats. Place the fruit in a shallow dish. Spread the crumble over the fruit and press down. Bake in a preheated oven for 30-40 minutes.

Give your sales a juicy boost



Description		Case Size
Tropicana Pure Premium Original		8 x 250ml
Tropicana Pure Premium Original		24 x 250ml
Tropicana Pure Premium Smooth		8 x 250ml
Tropicana Pure Premium Smooth		24 x 250ml
Tropicana Pure Premium Smooth		48 x 250ml
Tropicana Lemonade	NEW	8 x 300ml
Tropicana Pink Lemonade	NEW	8 x 300ml
Tropicana Pure Premium Orange & Mango		8 x 250ml
Copella Apple Juice		8 x 250ml

Supporting the Education Sector with Tropicana Vending Machines and Chillers



Floor Standing Chiller Unit*

Width: 600mm
Depth: 690mm
Height: 2050mm
Weight: 100.5kg - 311Bottles



Vending Machine*

Width: 863mm
Depth: 889mm
Height: 1830mm
Weight: 100.5kg - 270 Bottles



Counter Top Chiller Unit*

Width: 420mm
Depth: 440mm
Height: 740mm
Weight: 335kg - 35 Bottles

For further details on how to order Tropicana, Copella and our Juice Chillers please call 01189 233 040

tropicana.co.uk copellafruitjuices.co.uk

*Measurements of chillers shown may differ from what is stated.

TROPICANA PURE PREMIUM, the TROPICANA Logo, COPELLA and the COPELLA Logo are registered trademarks © 2011.