



TROTTER'S
independent condiments

SPRING & SUMMER
2014

wholesale catalogue



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[@Trotters_iC](#)



A short history

I started Trotter's Independent Condiments in November 2009 after I finished university and couldn't find a job. ¶ Mostarda was the first condiment I made from my parents' kitchen, which I then sold to the local farm shops and at the local farmers' markets. ¶ The first jar of Mostarda was branded with a home designed and home printed label in my bedroom in my parents' house. ¶ Now Trotter's Independent Condiments have a total of fifteen condiments. My fancy kitchen is in a converted fish-and-chip shop in East Fife and the condiments are selling all over Britain from the Shetland Isles to Somerset and one or two places in between, and 2013 was our best year yet. It is all very exciting.



eat safe, use a condiment

PRICE LIST

Product in jars			Bar Code	Shelf Life	Storage	Page
<i>Wild Garlic Pesto</i> †	6x280g	£18.60	5060259870033	8 months	Chilled	9
<i>Mojito Marmalade</i>	6x280g	£16.20	5060259870156	10 months	Ambient	10
<i>World Whisky day Marmalade</i>	6x280g	£16.20	5060259870231	10 months	Ambient	11
<i>Suzanne's Marmalade</i>	6x280g	£16.20	5060259870248	10 months	Ambient	12
<i>Hot Pepper Jelly</i>	6x300g	£16.20	5060259870019	1 year	Ambient	13
<i>Scottish Honey Mustard</i>	6x280g	£16.20	5060259870101	1 year	Ambient	14
<i>Sweet Pepper Dipping Sauce</i>	6x280g	£16.20	5060259870026	1 year	Ambient	15
<i>Mostarda</i>	6x280g	£16.20	5060259870002	1 year	Ambient	16
<i>Uncle Allan's Chutney</i>	6x280g	£16.20	5060259870095	1 year	Ambient	17
<i>A Bloody Shame</i>	6x280g	£16.20	5060259870170	1 year	Ambient	18
<i>Mojito Jelly</i> *	6x300g	£16.20	5060259870040	8 months	Chilled	19
<i>Rocket & Pumpkin Seed Pesto</i>	6x280g	£18.60	5060259870217	6 months	Chilled	20
2.5kg catering tubs	Price	Price if bought with two cases of jars				
<i>All</i>	£20.00	£15.00				

† Wild Garlic Pesto is a seasonal condiment usually available between March and May.

* Mojito Jelly is set using gelatin and is not vegetarian

PRICE LIST

Books	Bar Code	Wholesale Price	RRP	Page
<i>The Whole Cow</i>	978-0-9926830	£19	£25	21
<i>The Whole Hog</i>	9 781862 058613	£19	£25	22
<i>Beetroot</i>	9 781862 059894	£4	£5.50	23

ORDERING & DISCOUNTS

No Minimum order

NO OF UNITS*	DISCOUNT	PRICE
8	<i>Free Delivery</i>	£16.20
12	<i>Free Delivery + 2% discount</i>	£15.90
16	<i>Free Delivery + 4% discount</i>	£15.60
24	<i>Free Delivery + 6% discount</i>	£15.30

*Every order of two cases or more will come with
a complimentary sample jar (so customers can try before they buy),
POS material
and you will be added to our website with a link to yours*

All products available through the Cress Co. and Green City

*Buy one get one half price (BOGOHP) for all new customers
Also during promotional periods*

**Unit = six jars or 2.5kg catering bucket*

WILD GARLIC PESTO



WHAT IS IT

*Wild Garlic Pesto is my Scottish version on Genoa's famous sauce,
I have replaced the basil and garlic
with the fresh wild garlic, and its leaves, picked no more than five miles from my kitchen;
the Parmesan has been replaced with Anster.
Anster Cheese is the only cheese made in Fife and the dairy is only eight miles from my kitchen.
And I have replaced the olive oil with Scottish rapeseed oil
grown and pressed in Aberdeenshire.*

YUM WITH

*Pasta, fish, cheese sauce, sandwiches, potato salads, omeletes, salad dressings
and certain types of cheese.*

INGREDIENTS

Wild garlic (25%), Anster Cheese, walnuts, rapeseed oil, salt.

MOJITO MARMALADE

A COCKTAIL CONDIMENT



*After the success of the Mojito Jelly
I decided to make a succulent marmalade—same ingredients different use.*

WHAT IS IT

*Delicious lime marmalade with added mint and rum
for a truly unique taste to get you going in the mornings.*

YUM WITH

Toast, goats' cheese

INGREDIENTS

Limes, rum, mint, sugar, water

WORLD WHISKY DAY MARMALADE



I was contacted by Blair Bowman from World Whisky Day, he asked me to make an official Marmalade to celebrate the occasion, his only request was 'make sure you can taste the whisky'.

WHAT IS IT

Orange Marmalade with added single malt Scottish whisky from the isle of Arran.

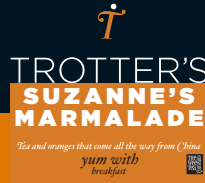
YUM WITH

Toast, ice cream, yogurt, fruit smoothies.

INGREDIENTS

Oranges, sugar, water, whisky, lemons.

SUZANNE'S MARMALADE



*While sitting in my kitchen thinking up new recipes ideas,
Leonard Cohen was playing; the lyrics of Suzanne inspired me.
'She feeds you tea and oranges which come all the way from China'.*

WHAT IS IT

*Orange marmalade infused with lapsang souchong tea
from our local Fife tea supplier, 'The Wee Tea Company'.*

YUM WITH

Breakfast

INGREDIENTS

*Oranges, sugar,
lapsang souchong tea (water and lapsang souchong tea leaves), lemon*

HOT PEPPER JELLY



*My Great Aunt Dinah gave me the recipe for Hot Pepper Jelly.
She lives in Jamaica where the Scotch Bonnet Pepper grows,
it is this pepper that gives Hot Pepper Jelly it's amazing flavour and heat.*

WHAT IS IT

*Savoury jelly made from Sweet and Scotch Bonnet peppers.
Scotch Bonnets have an extremely powerful heat and delicious flavour.
Although Hot Pepper Jelly is hot, the heat does not last long and therefore
doesn't ruin the rest of your meal.*

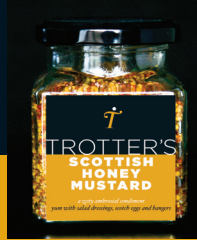
YUM WITH

*Casserole, fish pie, lasagne, spices up a soup or a stew, chocolate cake (see website),
cheese (especially cottage and cream), pies (pork, venison, scotch)*

INGREDIENTS

*Sugar, white wine vinegar, sweet peppers, scotch bonnet peppers,
apple pectin (natural setting agent)*

SCOTTISH HONEY MUSTARD



When I was younger, the only mustard that I liked was this whole grain mustard that my mum used to make. I also love Scottish honey so I threw some of that in as well.

WHAT IS IT

A mix of black and yellow mustard seed matured in white wine vinegar over night with a delicious sweetness of Scottish honey added.

YUM WITH

We all know what mustard is good with.

INGREDIENTS

Mustard seed (yellow and black), honey, white wine vinegar, water, cinnamon, salt

SWEET PEPPER DIPPING SAUCE



TROTTER'S
SWEET PEPPER
DIPPING SAUCE

*a sweet & spicy dip to get the evening started
yum with
crisps, tempura prawns and in stir fries*

WHAT IS IT

Made from the spicy Scotch Bonnet Peppers, Sweet Pepper Dipping Sauce has a delicious taste with a short lasting kick of heat.

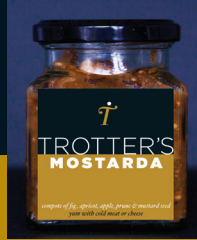
YUM WITH

Stir fries, soft cheese, paté, pies, salad dressing.

INGREDIENTS

Sugar, white wine vinegar, sweet peppers, scotch bonnet peppers, apple pectin (natural setting agent), water.

MOSTARDA



*My parents discovered Mostarda while on Holiday in Italy.
It was a delicious discovery but they were unable to find
a manufacturer in Scotland. Trotter's Independent Condiments was born.*

WHAT IS IT

*Mostarda is an Italian recipe made from figs, apricots and prunes,
and traditionally eaten with cold meats in northern Italy.
A dose of mustard gives it a subtle new taste that sets it aside from your everyday chutneys.*

YUM WITH

Cold meats, cheese, sandwiches, poppadoms and curries

INGREDIENTS

Figs, apricots, prunes, apples, sugar, white wine vinegar, mustard (powder and seed)

UNCLE ALLAN'S CHUTNEY



Uncle Allan is an old family friend. The first time I tasted his recipe I fell in love with this gorgeous chutney. See what you think.

WHAT IS IT

A mix of dates, sultanas, apples and onions, marinated (not cooked) in good old fashioned malt vinegar and brown sugar with warming after taste from a dash of cayenne pepper.

YUM WITH

Mature cheese, cold meats, sandwiches, picnics

INGREDIENTS

Date, apples, onions, sultanas, brown sugar, malt vinegar, cayenne pepper

A BLOODY SHAME



*I love Bloody Mary cocktails so decided to make a Bloody Mary condiment.
I could not get the vodka taste to come through after cooking,
so I decided to make it without the vodka.
I told this to a friend and she replied 'That's a bloody shame'.
So that's what I named it.*

WHAT IS IT

Bloody Mary salsa with the vodka taken out, shame

YUM WITH

Cold meats, pizza toppings, cheese, sandwiches backed potatoes, salsas

INGREDIENTS

*Tomatoes, celery, white wine vinegar, sugar, Worcestershire Sauce,
lemon juice, Tabasco, salt, pepper*

MOJITO JELLY

A COCKTAIL CONDIMENT



*The idea came to me from one of my stockists
who loved the Cuban cocktail the Mojito.
A few months later, and many a Mojito, I had perfected the recipe into a jelly.*

WHAT IS IT

*The very same ingredients as the famous Mojito cocktail.
Not too sweet, nor too zesty. A subtle complement to a range of foods.*

YUM WITH

Salmon, mackerel and oyster, lamb, ice cream and warm desserts

INGREDIENTS

Water, sugar, limes, mint, rum, pork gelatin

ROCKET & PUMPKIN SEED PESTO



TROTTER'S ROCKET & PUMPKINSEED PESTO

*Crowdie, pumpkin seeds and rocket
yum with
potato salad, pasta and fish*

WHAT IS IT

As a follow on from the very popular Wild Garlic Pesto, Mr Trotter has bent the rules again and replaced the traditional ingredients to rocket, roasted pumpkin seeds and The Connage Highland Dairy's crowdie.

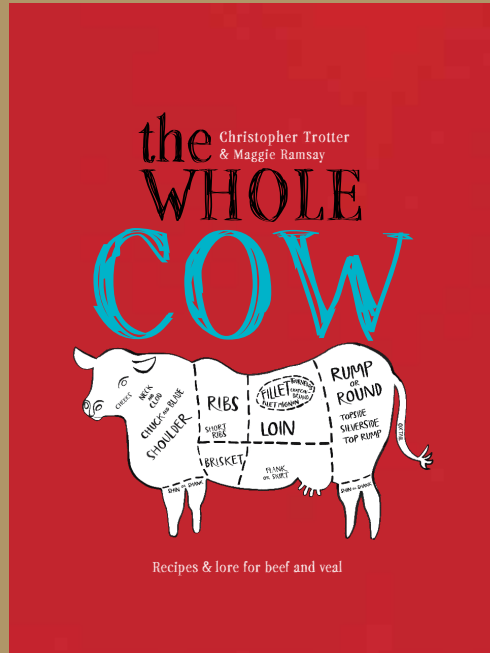
YUM WITH

Pasta, potato salad sandwiches, salad dressings and stews.

INGREDIENTS

Rape seed oil, rocket, Crowdie Cheese, pumpkin seeds, salt.

BOOKS
THE WHOLE COW



The Whole Cow

£19, RRP £25

*Just published, a gourmet celebration of the cow and all its parts,
with over 100 down-to-earth recipes from around the world
that are easy to make.*

A must buy for any meat lover

BOOKS
BEETROOT

BEETROOT

Christopher Trotter

Photography by Caroline Trotter



Beetroot

£4.00, RRP £5.50

This small book is designed for till-side selling. In fact, it is the top-selling small book at Waterstone's.

An ideal stocking filler or a spontaneous purchase.

28 recipes and tips on buying, storing and nutrition. At £5.50 the selling price its a snip!



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