



the cool food company

CROP REPORT – NOVEMBER 2025

November ushers in the heart of the winter season, with comforting ingredients and vibrant colours taking centre stage. It's a time for rich, warming dishes and bold flavours when British roots meet the first of Spain's bright, early-season salads.

Across northern Europe, the cooler days and steady rain bring depth and sweetness to winter vegetables, while in southern regions, sunshine continues to nurture fresh greens and citrus. In Spain, the early crops are thriving, and in Morocco, growers are preparing for a strong vegetable campaign that will carry us through Christmas and into the new year.

Salad Crops

Lettuce (Iceberg, Little Gem and Cos) - UK and Dutch crops are coming to an end, and Spain is now leading supply. Quality from the Murcia region has been excellent, with crisp leaves and vibrant colour.

Cucumbers - Spanish cucumbers are now building in volume, replacing the last of the northern European season. Fruit quality is very good, with firm skins and a rich green tone.



Peppers and Sweet Pointed Peppers - Spanish crops are developing well with strong colour and shape, while Dutch and Belgian production finishes. Morocco will add support as their new season begins.

Tomatoes - Spain and Morocco are taking over as northern crops finish. Round, vine, plum, and cherry varieties are all showing excellent colour and flavour, while baby plums are improving each week. Spanish heirloom tomatoes are particularly good at present, beautifully shaped and rich in taste - a welcome touch of colour for winter plates.

Fruit

Berries - The UK berry season has now finished. Most raspberries are coming from Morocco, while Dutch strawberries continue until the Spanish season begins later this month. Supplies are limited, but the fruit that's available is of good quality.

Easy Peelers and Leafy Clementines - Spanish satsumas continue to impress - bright, sweet, and full of flavour. Leafy clementines are now available too, their glossy green leaves adding a festive touch.



Lemons and Pomegranates - Spanish lemons are arriving with clean flavour and bright zest. Pomegranates are vibrant red, full of juicy seeds, and an excellent choice for seasonal salads and desserts.

Lychees and Golden Kiwis - Lychees are now in full swing and are aromatic, juicy, and sweet - and golden kiwis are also available, offering a smooth texture and tropical flavour that's less sharp than green kiwi.

Pink Champagne Rhubarb - Glasshouse grown, Dutch Champagne Rhubarb with its vivid pink colour and delicate tang make it a luxury seasonal highlight, though still very limited and expensive at this stage.

Fresh cranberries are now in stock and are bright, glossy, and ideal for sauces, baking, and garnishes through the Christmas period.

Vegetables

Aubergines and Courgettes - Spanish production is strong, with firm, glossy aubergines and excellent-quality courgettes.

Broccoli, Cauliflower and Celery - UK broccoli has now finished, with early Spanish supply arriving slightly lighter in colour but consistent in quality. Cauliflower from both the UK and Spain is good, and celery remains steady and clean.

Cabbage and Leeks - UK cabbage remains excellent, with the arrival of January King cabbage adding colour and flavour to the range. This beautiful winter variety has purple-green leaves and a sweet, mild taste. Sweetheart cabbage is easing off as Spanish crops begin, and leeks from the UK, Holland, and Belgium continue to be superb.

Cima di Rapa and Parsley Root - **Cima di rapa** (also known as turnip tops or rapini) is now available, a traditional Italian leafy green with tender stems and a slightly peppery flavour, delicious simply wilted with olive oil, garlic, and chilli. **Parsley root** is also in season, with a pale, parsnip-like appearance and a flavour that combines parsley and celery. It's excellent roasted or added to soups.

Solo garlic (or single-clove garlic) is available. It's milder and sweeter than regular garlic, with a smooth flavour and no peeling fuss, ideal for roasting whole or using fresh in dressings.



Root Vegetables and Christmas Produce

The markets are filled with festive colour and earthy warmth. Potatoes, carrots, parsnips, and mids are all performing beautifully. Heritage potatoes are now at their best - including new-season **Pink Fir Apple**, **Raté**, and **Vitelotte**, each adding texture, colour, and flavour to winter dishes. **Cyprus** potatoes are also available, with their distinctive earthy aroma and thin skins.

Brussel sprouts are now available in nets, with prepared options arriving mid-month. **Chantenay** and **rainbow carrots**, **piccolo parsnips**, **Jerusalem artichokes**, **chestnuts**, **cranberries**, **Brussel tops**, and **kalettes** bring extra excitement to festive menus. **Butternut squash**, **sweet potatoes**, **celeriac**, **swede**, and **turnips** are all in excellent supply, and **white onions**, **chipollini**, **silver skin**, **button**, and **pickling onions** are looking strong - perfect for Christmas accompaniments and roasting.

