



MARKET REPORT

Summer Takes The Stage

JUNE UPDATE

Each month Dole provides an update on what is happening in the marketplace.

We explain which new lines we expect to see in the following month, the produce causing us concern and which lines are at their very best.

OVERVIEW

Summer officially arrives this month, and with it comes a flood of seasonal produce ready to breathe fresh life into menus. Despite the cooler spell in early May slowing a few crops down, there's plenty of excitement building across the market.

UK fruit is poised to make a serious statement in the weeks ahead, Spanish stone fruit continues to gather momentum and both the Dutch and UK salad seasons are now moving firmly into top gear.

While we prepare to say goodbye to a couple of much-loved spring favourites, the red carpet is also being rolled out for two genuine heavyweights in the flavour stakes – products that signal the true arrival of the summer and are more than capable of stealing the show on any plate.

Elsewhere, early summer vegetables are beginning to flourish, menus are becoming lighter and brighter, and kitchens finally have the chance to lean fully into the season.

In another packed Market Report, we'll explore what's looking at its best right now, what's just around the corner and the products set to shape menus as we head deeper into summer.

VEGETABLES



Few products announce the arrival of summer quite like New Jersey potatoes.

Packed with earthy flavour and delicate texture, this ever popular spud needs very little encouragement to shine – simply washed, gently steamed and seasoned, and the job is practically done for you.

UK peas are another classic summer arrival, bringing sweetness, freshness and a lighter touch to seasonal dishes, instantly brightening any plate.

As new-season crops begin to gather momentum, it's worth noting that maincrop potatoes, swede and carrots are nearing the end of their season. Stocks should be kept tight and stored carefully in cool, dark conditions to maintain quality.

Looking ahead, new-season UK carrots are expected towards the end of the month – smaller in size but packed with sweetness, making them ideal for slaws, glazing or colourful garnishes.

UK broccoli is due to arrive by mid-month.





Sadly, UK asparagus and wild garlic will both begin to bow out by mid-June, closing the curtain on two much-loved spring favourites. For chefs looking to add something a little more theatrical to the menu, courgette flowers are well worth considering, lightly stuffed and finished in tempura batter, they bring both elegance and a touch of drama to the plate.

Also worth a place on the prep list this month are UK broad beans, UK Tenderstem broccoli and the ever-reliable UK cavolo nero kale — all in excellent form as summer begins to properly settle in.

FRUIT



UK raspberries have been coming through and the quality is fantastic.

For those leaning towards an old-school summer dessert menu, UK gooseberries will also be available, Tart, vibrant and packed with character, they're ideal for both crumbles and compotes.

Cherries are another unmistakable sign that summer has properly arrived, with UK-grown fruit beginning to filter through as June progresses.

Imported blueberries have continued in excellent condition, though these will gradually give way to UK-grown fruit by mid-month.

Last but not least, Blackberries have been coming through in good volumes, so bakers may wish to keep the crumble dishes close at hand.

Spanish melons have been impressive recently with their sweetness and consistency, while quirky donut peaches and nectarines add a fun, summery twist to the fruit line-up.

SALAD

If there's ever a month to let tomatoes take centre stage, June surely claims the crown. With exceptional products now arriving from both Holland and the UK, chefs have a superb range of varieties to work with across every style of menu and budget.

From the intensely flavoured Cheritas (cherry vine) and mighty beef tomatoes, to dependable rounds and beautifully coloured heritage varieties, the options are as versatile as they are vibrant.



AT ITS BEST

- UK Berries
- UK Potatoes
- UK Salads
- UK Peas
- UK Broad Beans
- Radish

Perfectly timed, this also coincides with British Tomato Fortnight running from June 1st to 14th — a fitting celebration for a product finally coming into its own after a long winter.

Meanwhile, UK salad lines are beginning to gather real momentum. Iceberg, Lollo and Oakleaf lettuces are now all arriving in good supply, bringing freshness, crunch and a proper taste of the season to the plate.

It's an ideal opportunity for kitchens to lean further into homegrown summer produce as availability continues to improve.

For those looking to add extra texture and interest, chicory is well worth considering. Available in both red and white varieties, its gentle bitterness and crisp structure make it a smart addition to salads, adding depth without overpowering the dish.

COMING SOON

- UK blueberries
- UK Blackberries
- UK Red currents
- UK Cauliflower



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