



St. Ewe

**DELICIOUS
FREE RANGE EGGS**





We're St Ewe

We love eggs and we love great food.

We don't stand on ceremony we get stuck in! Get smashing, beating, mixing, folding, dipping, poaching, coddling and devouring.

It's no wonder our eggs are used by Michelin star chefs and renowned restaurants.

We have the UK's widest selection of free range eggs from our lovely hens who spend all day roaming in the fresh West Country air.

We are a Cornish family company, with big ideas. Our Rich Yolk eggs are an indulgence of flavour while our Boost the Roost eggs are high in DHA OMEGA 3 and selenium for that immune boost we all need.

We farm sustainably, employ locally, work to reduce wastage across our whole business starting with making sure every egg has a home. We use solar energy where possible, consolidate transport and our egg boxes are compostable. We believe in making sure we have a minimum impact in the world's resources, whilst at the same time producing produce that delivers the maximum impact in taste!

Let's get cracking.



Farmer & Founder



Our Retail Range



We offer the UK's most comprehensive range of free range hen's eggs.

We wanted to make an everyday food category exciting. So we are now able to offer an egg for every occasion. Hens are amazing animals and have the ability to absorb nutrients at high rates and deposit them into the eggs to pass on vital health benefits.

As a hen matures she lays different sized eggs from small pullet's eggs to extra-large eggs. This has given us the inspiration to produce the different lines as shown below.



ORIGINAL LARGE

Our first egg.
A best seller too.
Available in
6 pack and
12 pack cartons.



ORIGINAL MEDIUM

**A wonderful
all rounder.**
Available in
6 pack and
12 pack cartons.



HEN PICKED MIXED SIZE

**Egg for
every occasion.**
Available in
a 6 & 15 pack carton
and a 30 tray.



RICH YOLK MIXED SIZE

Loved by foodies and chefs
alike these delicious eggs
attract attention!
Available in
6 pack cartons.



BOOST THE ROOST MIXED SIZE

The wellness egg.
High in Selenium and
in DHA Omega 3.
Available in
6 pack cartons.



GRAND EXTRA LARGE

Queen size and
**bursting
with flavour.**
Available in
6 pack cartons.

8, 16 and 24 case sizes available





Our Catering Range



We work with a wide range of food service, wholesale and restaurants direct to supply our eggs and liquid eggs to renowned restaurants, Michelin star chefs, cafes, deli's and farm shops.

We offer the same delicious eggs as we pack in our retail egg cartons in 30 trays in three different size catering boxes.

Our most popular catering line is Rich Yolk, with it's sumptuous rich taste and vibrant yolks and holds a Great Taste 2019 2 star award.

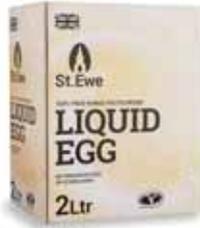
EGG WHITE

66 egg whites per 2L



WHOLE EGG

40 Whole Eggs per 2L



EGG YOLK

132 Egg Yolks per 2L



5 DOZEN



15 DOZEN



30 DOZEN







"A lovely marigold colour, with creamy texture and a sound, rich flavour. A very useful product."

"Great Taste Award Judges, 2018"



SPECIALIST EGGS

British Pasteurised Free Range Liquid Egg

Award winning, British free range liquid egg for food service and manufacturing to produce the fluffiest cakes, creamiest custard, plumpest meringues and richest fresh pasta.

Rich marigold colour in the Whole and Yolk; as we use a blend of Original and Rich Yolk eggs.

Quality is guaranteed as we use Class A eggs and process to order. SALSA accredited with full traceability.

A convenience product that minimises wastage and production time. Available in 2L, 5L & 10L bag in box style cases.

Free Range Liquid Egg available:

- Unstabilised, pure liquid egg (Whole, Yolk & White)
- Stabilised Egg White
- Freeze-Thaw stable Egg Yolk

NPD Service:

We can produce your own egg based bespoke products. We offer a consultancy and NPD trial service with our own Development team to help produce product ranges to your requirements.

TRADE

Become a Stockist

Our striking and colourful packaging means that our egg boxes really stand out on the shelves. St Ewe consumers do not compromise on taste, ethics or their own wellbeing.

As we are British Lion accredited we meet the regulations necessary for our eggs to be sold in a variety of retail outlets.

Food Service & Wholesale

The full range is available for chefs and wholesale.

We offer 5, 15 & 30 dozen shell egg packs and 2L-20L bag-in-box of Liquid Egg.

Our list of distributors is evolving and we are always happy to work with your preferred supplier. Distribution direct can be arranged with a MOV.

International Distribution

We work to the highest UK standards; with the British Red Lion and SALSA accreditation, guaranteeing all our eggs are the best quality.

We export to a growing number of countries, with key distributors appointed, with capacity for growth.





St Ewe's Rich Yolk Eggs have been awarded a 2 Star Great Taste Award in the 2019 judging.

The judges said;

"Yolk had a deep glorious yellow colour. White is good and fresh and held its shape well. Good depth of flavour to the yolk. Judges were eggcited by the product."





SMOKED HADDOCK SCOTCH EGGS

This is a Rich Yolk worthy recipe. It's not difficult, it's just about getting stuck in and rolling up your sleeves - we promise you won't regret it as they taste amazing.

Prep time: 45 minutes

Cooking time: 15 minutes

Serves 6

Method

- 500g Potato
- 500g Smoked Haddock
- 6 Rich Yolk Eggs
- 25g Butter
- 2 tbs whole milk
- 1 tbsp chopped Dill
- 50g Plain Flour
- 100g Breadcrumbs
- Sunflower Oil
- Black Garlic Mayonnaise [optional]
- Rocket and Baby Fennel Salad

1. Prepare the potatoes by boiling and cook until soft. For the last 5 minutes poach the smoked haddock in the water too
2. Boil the eggs for exactly 3 minutes, then transfer straight to cool water to stop them cooking
3. Drain the fish and potato and mash together with the milk and butter until you have a thick mash. Add chopped dill and season to taste.
4. Set aside to cool and peel your eggs whilst they are still warm.
5. Pat out tablespoons of the mash mix and mould around the eggs so that they are evenly covered.
6. Dip in seasoned flour, then beaten egg and finally breadcrumbs. Double pane if required. Chill for an hour in the fridge or overnight if time allows.
7. Heat Sunflower oil in a frying pan or small fryer and cook at 180°C until crisp and golden.
8. Try serving with a green salad and some black garlic mayo (mash black garlic cloves with a pestle and mortar and add to some full fat mayonnaise)

Let's eat...



St. Ewe

DELICIOUS
FREE RANGE EGGS

St Ewe Free Range Eggs

Ventonwyn Farm, Tregony, Truro, Cornwall

Tel: 01872 530320 office@stewe.co.uk

www.steweeggs.com



@steweeggs