



March 2023

# Fisherman's Catch



## MARKET SUMMARY

The **Salmon** market continues to send shock waves through the supply chain. Prices have been increasing consistently for weeks but they have accelerated recently and are now reminiscent of those record high prices we encountered around this time last year.

Alternatives such as **Chalk Stream Trout & Sea Reared Trout** will no doubt follow suit as chefs look for cheaper alternatives but for now remain the best value choice should you be looking to swap out salmon.

The **Skrei Cod** season is well under way and prices have started to settle down now we are getting more consistent landings. Prices started particularly high this year but will now provide good value for a seasonal option through march.

**Hake** was a real **GP** winner through February and worth watching out for as we move into march. - Make sure you are signed up to our specials email and WhatsApp services to ensure you do not miss out



## RECIPE CORNER

### Ocean Persillade

#### INGREDIENTS

230g Sea Herbs/Samphire  
40g Capers  
150g Sweated minced onion  
160g Rapeseed Oil  
1 garlic clove Pured  
15g Champagne Vinegar  
½ Lemon Zest

'The perfect accompaniment for a fresh Mersea Oyster or dressed over a Cornish Hake Supreme'

## INDUSTRY NEWS

- **Wild bass** ban continues until the end of March to reserve Commercial Quotas.
- **Smoked Salmon** producers looking to move to a weekly pricing structure to help manage the volatile prices of fresh salmon.
- UK Government has announced a new round of funding for the seafood industry which they believe will boost employment levels in the sector by bringing young people into it.

## CATCH OF THE MONTH

**Skrei Cod** is our recommendation for march, a sustainable season fish at great value.



**SALSA**  
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