



EATING & DRINKING

VALLEBONA, WIMBLEDON: A GREAT LITTLE PLACE WE KNOW

This Wimbledon food shop provides Italian and Japanese produce to some of London's top chefs, including Michel Roux Jr

by [TOM WALKER](#)

Watch the video to find out what makes this South-West London shop one of the best places to buy produce in the country



In this video, meet Stefano Vallebona. His shop, the eponymous Vallebona was the first Italian trader in Borough Market in 1997, and now provides homegrown ingredients to top chefs across London.

‘Stefano is enthusiastic and passionate about the produce that we use,’ says chef Michel Roux Jr. ‘We’re both aiming to get the best out of whatever ingredient it is – to give the customer ultimate pleasure.’

Anyone who’s into food can travel to Vallebona in Wimbledon to get their hands on the very same produce that Roux Jr uses in his kitchen at Landau, which is set in The Langham, one of London’s most elegant hotels.



Buy Pecorino from Umbria. Provolone from Basilicata. Sea urchin roe from Sardinia. And it’s not just Italian ingredients on offer: Stefano’s union with his wife Naoko, who was born in Japan, has brought in a wave of Eastern products such as seaweed chutney – especially as ‘Michel is always looking for the latest trend,’ says Stefano.

Get a glimpse inside Vallebona, a great little place we know, and see the artisan produce that Roux Jr champions, including the freshly sliced, wafer-thin prosciutto and porchetta that appears on the 'Roux at the Landau' menu as San Daniele prosciutto ‘grissini’, whipped brie and black truffle.