

Blackberry

Flavour of the month

March 2025

A tart and juicy burst of delight

Does anyone else have nostalgic memories of blackberry picking with family, bringing home a haul and seeing just how many crumbles or pies could be made? The classic blackberry, often found growing on prickly bushes, is a familiar sight, with someone close by holding a bag ready for the ripest ones—no matter how thorny or challenging the terrain. There's little that can keep a determined Brit from their blackberry fix!

While the origins of the blackberry are hard to trace, this fruit is native to northern temperate regions and grows abundantly across North America, though it's often thought of as quintessentially British. Beyond its use in food, blackberries have a long history as a natural dye for both animal skins and food products, with their deep red or purple hues shifting depending on the acidity in the given recipe. Traditionally, blackberries bloom in spring, but thanks to recent agricultural advancements, last October brought the announcement that the British blackberry season could extend to mid-to-late November. This extended season has been made possible by techniques like harvesting only from one-year-old bushes and growing in controlled cooler conditions to help the plants thrive through autumn.

Nutritionally, blackberries are a powerhouse of antioxidants, vitamin C, and are even a source of iron. Their flavour—tart, juicy, and slightly woody—is wonderfully versatile, pairing well with both sweet and savoury ingredients. While often mixed with other berries, blackberries are close cousins to raspberries, and the two combine perfectly in recipes, like adding them to a morning matcha for a fruity, green twist. For a bolder start, a breakfast cocktail might include blackberry cereal milk, vodka, and a hint of cinnamon, bringing a tart and fruity note to the table.

In the world of beverages, blackberries are often a key flavour note in wines, sometimes lending an unexpected sharpness to the aroma. But blackberry liqueur or syrup is also an ideal addition to rosé champagne, adding richness and depth. In desserts, blackberries shine when paired with dark chocolate, where their natural tartness balances out the chocolate's sweetness. On the savoury side, blackberry vinaigrette has gained popularity, adding a fresh fruity contrast to oysters for a unique, vibrant finish.

Whether in sweet or savoury dishes, blackberries are a growing culinary trend in the UK. Their addition to whipped honey, balancing sweetness with their natural tartness, makes them a versatile ingredient to watch as they become a mainstream favourite.



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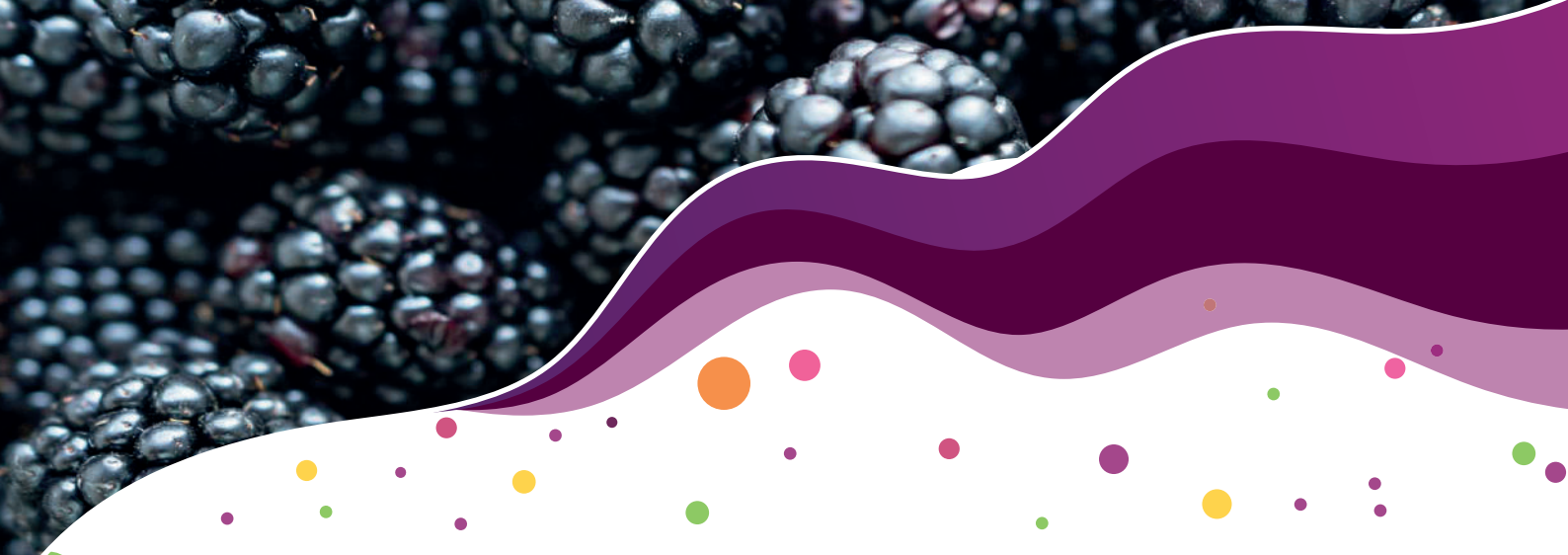


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Our blackberry flavouring captures the distinct essence of this dark fruit—perfectly balancing sweet, fruity, and tart notes with subtle green and woody undertones. Its rich profile pairs beautifully with other fruity flavours, as well as creamy or nutty elements, making it an ideal choice for creating a well-rounded and indulgent product.

A sweet brioche bun infused with avocado flavouring to enhance its creamy, melt-in-the-mouth richness while adding depth with green, earthy, and nutty notes. The bun is filled with a luscious blackberry flavoured crème pâtissière, delivering a creamy, dark fruity centre with a hint of floral sweetness. It's perfectly finished with a smooth milk chocolate dip, adding a touch of indulgence to this unique creation.

A sweet, buttery tart base holds a Bramley apple-flavoured cake, offering a tender and fruity foundation. This is topped with a rich blackberry flavoured custard, where the sweetness of the apple perfectly complements the bold richness of the blackberry, elevating the fruity notes. The tart is then finished with a velvety raspberry flavoured French buttercream, further accentuating the dessert's fruity profile, and a crisp blackberry-flavoured meringue, adding a delightful crunch to the texture.



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