

# Flavour of the month



## Spices assemble

Autumn has swept in, ushering in a medley of celebrations across the world. From the UK's harvest festival to Asia's moon festival, Germany's Oktoberfest, and Mexico's Dia de Los Muertos, this season resonates with honor and revelry.

A quintessential taste that dominates this period, notably highlighted during the American Thanksgiving holiday, is pumpkin pie. This timeless dessert boasts a delectable pumpkin custard filling crafted from pumpkin, eggs, condensed milk, sugar, and spices. Pumpkins, one of the first edibles brought to Europe after the New World exploration, have since become a staple, especially in England, where they're cherished for Halloween pumpkin-picking rituals.

The pumpkins destined for pie-making, affectionately known as 'sugar pumpkins' due to their sweetness and modest size, are little larger than grapefruits. Today, canned pumpkin puree has surpassed homemade preparation in popularity, giving rise to the iconic Libby's puree pumpkin can.

The traditional English pumpkin pie recipe of yore vastly differed from the modern version we adore. Initially, it resembled a savory soup, sparsely seasoned. However, contemporary pumpkin pie has morphed into a delightful amalgam of cinnamon, ginger, nutmeg, and allspice, harmonizing into a custard perfection.

In the past year, innovative hybrids have emerged, showcasing the boundless potential of this flavor profile. Now, we savor pumpkin-filled doughnuts crowned with a caramelized brûlée, ice creams swirled with velvety pumpkin custard, and a spectrum of pumpkin spice beverages—from Frappuccinos and lattes to ales and beers infused with ginger, nutmeg, cinnamon, and allspice. Pumpkin pie's essence has even infiltrated cheesecakes and French toasts.

The only lingering quandary is how to crown your pumpkin pie. The choices abound, spanning from billowy whipped cream and hearty oatmeal crumble to rich chocolate, luscious gelato, and tangy cranberries—endless avenues of flavor exploration await.



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October 2023



Are you in search of a delectable flavor combination to elevate your culinary creations? Look no further than our reliable **Pumpkin Pie 85/21160**. This impeccable blend offers a harmonious mix of spices, creamy texture, and a subtle savory pumpkin undertone. It serves as the ideal ingredient for a wide array of dishes, including bakery treats, confectionery delights, dairy products, and hearty soups.

Have you ever enhanced a chocolate cake with a touch of spice? This decadent chocolate cake is enriched with **Pumpkin Pie 85/21160**, imparting a delicate hint of spiciness that perfectly complements the deep cocoa notes in the cake. Layers of buttercream, infused with the delightful flavor of **Red Berry 85/23474**, adorn the cake, along with a milk chocolate ganache infused with **Orange Oil 85/21057**. This combination creates a refreshing, tangy fruitiness that harmonizes the cake's sweetness and complements the subtle spice, resulting in a delightful balance of flavors.

Visualise your spoon effortlessly gliding through the layers of this mousse cake. As it delves in, it meets the **Pumpkin Pie 85/21160** infused chocolate namelaka and chocolate mousse. The spiciness and subtle creaminess are elevated by a blanket of white chocolate ganache infused with **Caramel 85/23446**, introducing a velvety, caramelized sugar essence to the dessert. Beneath these layers lies a base of **Maple 85/20856** flavored sponge cake, offering a lush, slightly savory contrast that harmonizes seamlessly with the prevailing sweetness.

## Luxurious Chocolate Cake



## Mousse Cake



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