



Almond

Flavour of the month

April 2025

Add a little extra crunch

The beloved almond, a staple in many cuisines, is cherished for its earthy sweetness and satisfying roasted crunch.

Though commonly categorized as a nut, almonds are closely related to peaches and cherries, belonging to the subgenus *Amygdalus*. Enjoyed globally, California produces 80% of the world's almond supply, harvesting them from 15-foot trees that bloom with fragrant pink and white flowers, each containing the prized almond seed.

This nutrient-dense superfood is packed with vitamins, minerals, and antioxidants, while its high protein content helps keep hunger at bay. Classified as a healthy fat, almonds assist in lowering cholesterol and boosting brain function—all while remaining irresistibly delicious. They can be enjoyed in various forms: raw, roasted, milked, puréed, ground, or even smothered.

Almonds bring depth and balance to a variety of cuisines, from delicate French patisserie to bold Mediterranean and Middle Eastern dishes, offering rich aromas and textures.

As a health-conscious ingredient with the ability to seamlessly replace dairy in morning coffee, enhancing roasted notes, or add a touch of sweetness to matcha when paired with honey. They are a perfect lactose-free alternative in vegan cheeses, creating a creamy, satisfying substitute.

A versatile, gluten-free baking ingredient, almonds provide structure while delivering nutty, earthy undertones. Their protein content makes them ideal for on-the-go bars, snacks, and morning delights. Whether enhancing texture or flavour, almonds effortlessly elevate any dish—imagine dark chocolate-coated grapes for a satisfying crunch with balanced bitterness or nostalgic almond milk varieties like cookies and cream. Savoury applications shine as well, such as Starbucks' spicy falafel paired with almond dip for an extra nutty depth, or the creamy roasted notes of almonds complementing pumpkin in a rich agnolotti.

With its versatility, nutrition, and deep flavour profile, the almond continues to be a powerhouse ingredient, seamlessly adapting to both sweet and savoury creations



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Our almond flavouring delivers a bold, nutty intensity balanced by rich, earthy undertones and a delicate floral lift. This distinctive combination enhances classic treats with a unique twist, elevating their depth and complexity, it adds a gourmet touch that transforms the ordinary into something truly exceptional.

Our cookie pie is a decadent fusion of flavours, infused with almond flavouring in every bite. A rich, almond-flavoured cookie dough base is expertly swirled with luscious, banoffee-flavoured caramel, creating a perfect harmony of nutty, buttery, and fruity notes. Baked to golden perfection, this indulgent treat is finished with a silky miso buttercream, adding a touch of savoury depth to balance the sweetness.

Cookie Pie



An ultra-decadent brownie where almond flavouring intensifies the deep, nutty richness of velvety chocolate. This indulgent masterpiece is baked to perfection, achieving a fudgy, melt-in-your-mouth texture. It's then crowned with a crisp chocolate shell infused with luscious caramel, adding a satisfying crunch to every bite. To elevate the experience further, we top it with a beautifully piped toffee fudge-flavoured white chocolate ganache, delivering a creamy, caramelized finish - ultimate zillionaire's treat.

Zillionaire Brownie



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