

Banana

Flavour of the month

August 2025

Peel into the flavour

Among the world's most consumed fruits, the banana is instantly recognisable by its elongated, curved shape. It typically grows in clustered bunches that hang from the tall banana plant, emerging from what's known as a banana heart. While traditionally associated with the nostalgic "foamy" banana flavour found in confectionery, dairy products, and beverages, the banana's flavour profile has evolved. Today's common banana has been shaped through cloning and selective breeding to build resistance against disease. Continued research has led to the development of the first edible banana resistant to both Fusarium wilt and Black Leaf Streak disease—key breakthroughs in sustainable agriculture.

Bananas remain a staple in many beloved desserts—banoffee pie, banana splits, and banana bread—pairing effortlessly with sweet flavours. However, their culinary reach is expanding. From infusions in rum to unexpected roles in ketchup, bananas are proving their versatility across savoury and innovative categories.

Beyond the fruit's flesh, the banana skin is gaining recognition for its nutrient-rich properties. Once used primarily as plant

fertiliser, banana water—rich in electrolytes, magnesium, calcium, and potassium—is now emerging as a natural hydration drink for athletes. The peel is also making waves in plant-based diets, offering a chewy, meat-like texture when seasoned and pan-fried, making it a sustainable alternative to pulled pork. For a sweeter application, Player's restaurant incorporates banana peels into muffins, reducing waste from the 3.3 tonnes of bananas consumed at Wimbledon annually.

Banana ice cream is also climbing the ranks in popularity, particularly with vegan and banoffee-style options using up to 65% banana. These recipes claim benefits such as reducing stress and anxiety, thanks to their antioxidant content. Even the classic espresso martini is getting a banana makeover—whether with banana-infused rum or combinations of tequila, banana, and ginger with coffee. For a non-alcoholic option, Slo Coffee offers a miso banana latte, adding an umami twist to the traditional drink. Meanwhile, banana puddings are being reimaged in deconstructed forms and incorporated into crispy rice-based desserts—giving this classic fruit a bold new identity.



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Whether you're after a classic foamy banana flavour, a rich roasted banana profile, or the indulgent sweetness of a banoffee-style banana flavouring—we've got you covered. Banana brings a bold, fruity sweetness that stands out in any product, perfectly complementing buttery and sugary ingredients

Butterscotch

Banana

Banana

Burnt
Honey

Hazelnut

Delicately set atop a burnt honey flavoured biscuit base—offering subtle bitter and floral notes—is panna cotta flavoured with roasted banana. It strikes a harmonious balance between creamy and fruity, delivering a soft, cooked depth of flavour. Alongside it sits a chocolate panna cotta flavoured with hazelnut, adding a rich, roasted nuttiness. Together, these elements create a beautifully balanced dessert, where sweet, nutty, and gently umami flavours shine through, making it irresistibly moreish.

Two halves come together to make a whole in this beautifully fluted creation, designed to let a luscious caramel drizzle cascade down every ridge for a truly indulgent finish. Both halves are made from banana-flavoured sponge—soft, fruity, and cooked. One half goes one step further and is topped with a rich layer of toasted coconut and condensed milk, enhancing the sweet, tropical notes. At the centre, a butterscotch-flavoured icing ties it all together, deepening the caramelised profile and rounding out the sweetness in every bite



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