

Mocha

Flavour of the month

September 2025

Where coffee meets chocolate

The mocha—a staple on almost every coffee menu—is both a classic indulgence and a gateway to coffee creativity. Known for its luxurious fusion of coffee and chocolate, the mocha elevates the humble cup of coffee into a rich, comforting treat. Most would describe it as the delightful combination of chocolate and coffee, enhancing creamy, roasted, and earthy notes. But the story of the mocha goes much deeper.

Originally, "mocha" referred not to a drink, but to a variety of coffee beans from Yemen, known as Moka beans. These beans, distinguished by their yellow-green hue, had a natural earthy and chocolatey profile—quite different from the floral notes of other beans. As demand grew, so did the desire to replicate that unique flavour. The addition of chocolate to coffee was an attempt to mimic the original bean's distinct profile, and thus, the mocha as we know it was born.

What makes mocha so enduring is the harmony between chocolate and coffee. Both share similar aromatic compounds and undergo parallel processes—fermentation, drying, and roasting—which creates a natural synergy in flavour. Each enhances the other: chocolate deepens the

rich, roasted qualities of coffee, while coffee amplifies the luxurious, velvety taste of chocolate in desserts like brownies, mousses, and ice creams—without overpowering them.

In 2025, mocha is having a renaissance—not just in flavour, but in colour. With "mocha mousse" being named Colour of the Year, its warm, delicious brown is inspiring new culinary innovations. Mocha can be enjoyed hot or iced, with white or dark chocolate, and with countless dairy alternatives like almond, oat, or coconut milk.

Flavour variations are pushing boundaries. Salted pistachio adds a nutty, umami twist; pickled plum introduces a sweet, sour, and spicy interplay. In Minneapolis, baristas experiment by infusing mocha with fir leaves and chili pepper, intensifying the coffee's depth before softening the heat with a swirl of whipped cream.

The mocha is no longer confined to cups. It's making its way into ice cream, protein bars, and even layered into modern desserts like mocha apple pie. As both a flavour and a concept, mocha has become a canvas for bold innovation. And this is only the beginning.



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The standout colour of the year deserves its own signature flavour. Our mocha flavouring masterfully blends chocolate and coffee, delivering a rich, roasted intensity balanced with creamy, soft earthy undertones.

Condensed Milk

Cappuccino

Pistachio Cream

Mocha



If only you could drink it! This mocha-inspired cup begins its journey as a traditional pound cake flavoured with mocha—deceptively pale in appearance, yet rich with the signature blend of chocolate and coffee. The sponge is dipped in a crisp chocolate shell, then filled with a pistachio-flavoured white chocolate ganache, adding layers of roasted, nutty, and creamy complexity. Finally, it's crowned with a condensed milk-flavoured Chantilly cream, offering a deep, cooked finish that subtly tempers the sweetness.

This twisted knot weaves chocolate and coffee together in both flavour and appearance. It starts with a mocha-flavoured, high-butter brioche dough—imagine the creamiest mocha you've ever tasted, now transformed into a soft, rich bread. The dough is laced with a luscious sugar and butter filling that melt into every layer as it bakes. Finished with a cappuccino-flavoured frosting, this knot delivers a bold coffee hit in every bite.



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