

Neapolitan

Flavour of the month

February 2026

Which flavour is your favourite?

The famous ice cream trio, the Neapolitan, should not be confused with the pizza style of the same name — though both proudly claim Italian origins. Interestingly, the earliest known record of the ice cream version comes not from Italy, but from Prussia in 1839, where it was said to have been created by head chef Louis Ferdinand. It was reportedly the first time anyone combined multiple ice cream flavours together — imagine visiting an ice cream parlour or ordering a sundae and being limited to just one flavour!

Today, the Neapolitan is instantly recognizable for its trio of vanilla, chocolate, and strawberry — presented side by side in a neatly coordinated stripe of colours. However, this wasn't the original combination. Before being introduced to America, the traditional Italian version reflected the colours of the Italian flag: green, white, and red. The corresponding flavours were pistachio, vanilla, and cherry. When the dessert crossed the Atlantic, the trio evolved to suit American tastes, with vanilla, chocolate, and strawberry emerging as the nation's most popular flavours at the time (though today, cookies and cream has surpassed strawberry in popularity).

This evolution raises an intriguing question: does "Neapolitan" simply mean a trio of flavours — and if so, can the flavours be changed? Modern creators seem to think so. In Japan, Wanderlust has reimagined the classic combination with matcha, hojicha, and black sesame, offering an entirely new palette of flavours and colours that delight both the eye and the taste buds.

The Neapolitan concept continues to inspire beyond the ice cream tub. Classic combinations of chocolate, vanilla, and strawberry appear in sundaes, ice cream sandwiches, and even Nestlé's have recreated Aero and KitKat bars. The beverage world has joined the trend too — Starbucks in Brazil has launched Neapolitan latte and Frappuccino. For those who prefer something stronger, cocktail enthusiasts have embraced the idea by blending chocolate liqueur, tequila rose, and Rum Chata for a creamy, dessert-inspired twist.

So, will you stick with the timeless trio, or experiment with bold new flavour combinations? The Neapolitan spirit lives on — in every scoop, sip, and bite.



Follow our **flavours**®



01594 822885



www.flavours.co.uk

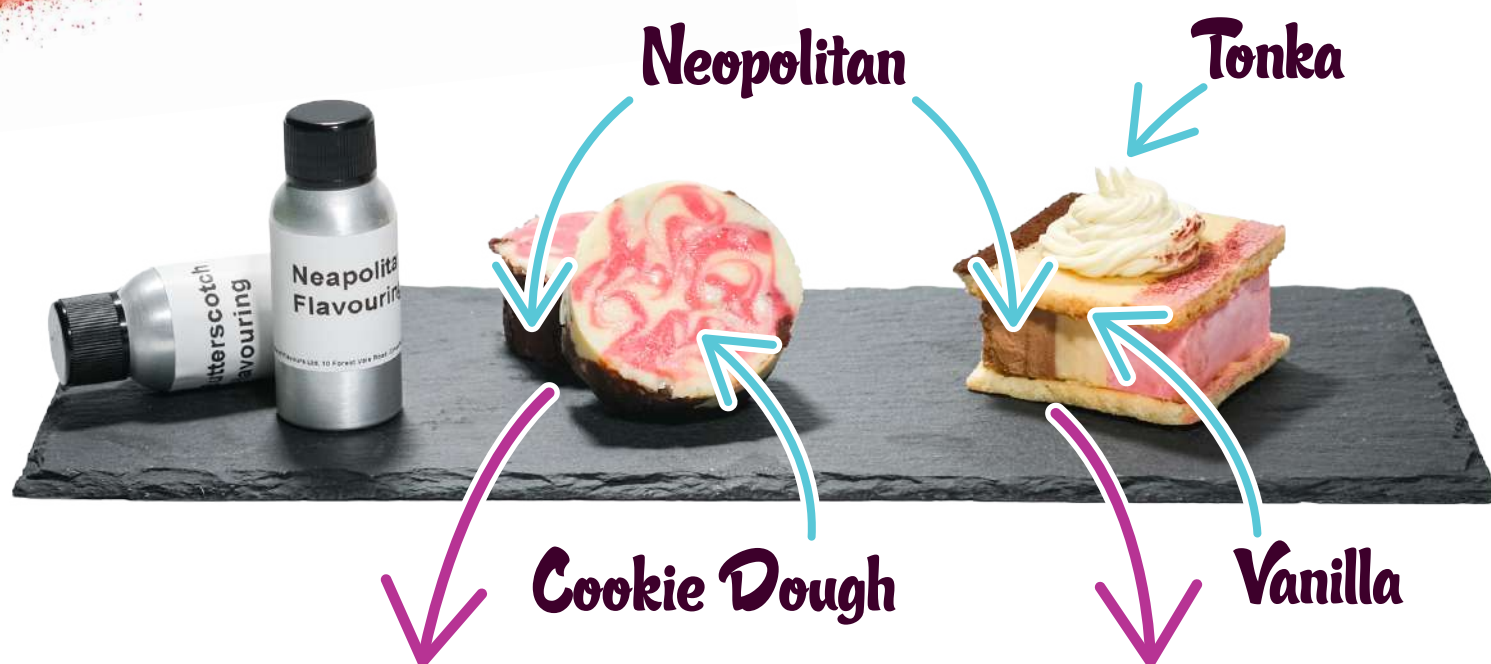


sales@flavours.co.uk



February 2026

Why choose one flavour when you can have the best of all three? Our Neapolitan flavouring starts with a silky hit of chocolate, melts into a rich vanilla creaminess, and ends with a refreshing strawberry finish



A tiffin inspired by classic ice-cream flavours, starting with a melt-in-the-mouth Neapolitan-flavoured shortbread base, blending strawberry, vanilla and a hint of chocolate. The crushed shortbread is folded into a rich chocolate mix to deepen the cocoa notes, then finished with a cookie-dough-flavoured white chocolate ganache to bring all four popular flavours together.

Sandwiched between two shortbread bases is a trio of Neapolitan-inspired mousses, delivering distinct layers of vanilla, strawberry and chocolate in a vibrant palette of colours. The vanilla is complemented by the buttery shortbread, while the fruity brightness of strawberry and the rich, roasted chocolate shine through, finished with a decorative touch of tonka-infused cream



Follow our **f**lavour[®]