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| |  | | --- | | The Peach Paradise started off as a project to create “Peach Melba”. After numerous trials and detailed tastings Beech’s achieved the right balance of peach, and a subtle fade of “melba”. Then came the name. There was no alcohol in the flavour so rather than a cocktail name, Beech’s decided on “Peach Paradise “ because of its sublime scent and natural, ripe yellow peach flavour. The recipe is purely plant based and the wrapper is compostable  A picture containing knife  Description automatically generated  The Tropical Coconut was one of the difficult ones to perfect but after many combinations of sweetness relative to flavour and chocolate Beech’s achieved the delicate flavour of freshly cut coconut and an equal flavour of chocolate. As the chocolate melts in the mouth, the succulent fondant inside melts at the same rate, releasing the juicy coconut flavour all around the softly melting texture. The recipe is purely plant based and the wrapper is compostable.  A circuit board  Description automatically generated  Jungle Orange is a brilliant, vibrant tangy and juicy Orange flavour based on natural Brazilian Orange oil. The aim was to enhance the taste of Beech’s previous Orange fondants and this new flavour hits all those notes. Sweeter than the sharp tasting oranges of Seville, It is a stronger, juicier orange and warrants the deeper orange colour Beech’s give it to the smooth fondant to complement this authentic Brazilian Jungle Orange burst of flavour. The recipe is purely plant based and the wrapper is compostable.  A picture containing knife, food  Description automatically generated  The Vanilla Custard project was a lot of fun. It is amazing how extreme the taste variation is with only minute changes to the flavour recipe combinations. The colour of this fondant actually reflects the combination of the vanilla and pale yellow custard which is one of the things vegans crave most of all in regard to delicious tastes that they miss. Beech’s plant based vegan Vanilla Custard has that authentic custard flavour and the enticing scent and sweet taste of vanilla. It is a perfect balance of custard and chocolate and if customers close their eyes it really is like merging good quality custard with smooth rich chocolate in their mouths. The recipe is purely plant based and the wrapper is compostable.  A picture containing food  Description automatically generated  The Peppermint Fondants are made using the finest fondant and dark chocolate and Beech’s favourite UK grown Peppermint oil, from a farm in Southern England. The smooth dark chocolate and fondant melts on the tongue to fill the mouth with pleasantly natural peppermint flavour. The purity of the oil has an intensity at first but then fades gradually without degradation to leave a glowingly clean and clear taste of mint, and a hint of chocolate. At mouth temperature, the chocolate and the fondant merge into the same minty texture in a most pleasurable way. The recipe is purely plant based and it comes in a compostable wrapper. | |