



HOW ARE BLOSSOMS MADE

Of course the apples are freshly peeled, then sliced- not wedged, and mixed gently with Spices. There is very little liquid added to the mix, it really is just sliced apples, they stack up better that way and make it easier to fold the pastry.

We use a flakey pie pastry, cut out in the shape of a flower, then gently fold the petals up around the sliced apples.

Before Blossoms are baked they are over stuffed with the sliced apples, they are actually coming out of the top! Baking with fresh apples infuses our spices and creamy butter right into the apple slices.

Then quick frozen right out of the oven that locks in the flavor profile of the



We can now top them up with a crunchy crumble topping and cover it all with a delicate layer of glaze.

Finally they are wrapped for the freezer and packaged ready for shipping.



Like Grapes the growing areas of apples largely determines the flavor profile of the finished product. In the Late summer early fall on the Niagara Peninsula the days are summer warm, but the nights cool down reminding us that the colder months are approaching. For the Northern Spy this sets up a sugar - acid balance (Brix) that doesn't occur anywhere else. The Target 15 Brix ensures a flavor profile that is not sweet not tart, but distinctly APPLE.

Integrated Storage

Capturing the natural flavors, and textures of the Northern Spy, could never be done if the apple was pre cooked or frozen before bake. Starting with fresh ingredients is the best told secret of all good cooks.

CA storages, or reduced oxygen storage is a form of storage that can be as simple as burring food under sand or grain as in the cellars of our ancestors, or as advanced as the nitrogen rooms of today.

CA rooms today use Nitrogen to push the oxygen out of the room and slow the respiration (and therefore the aging) of the apple. In these rooms a years worth of apples can be kept behind a vaulted door and used as fresh everyday of the year.