

GINGER

[*Zingiber officinale*]



Description

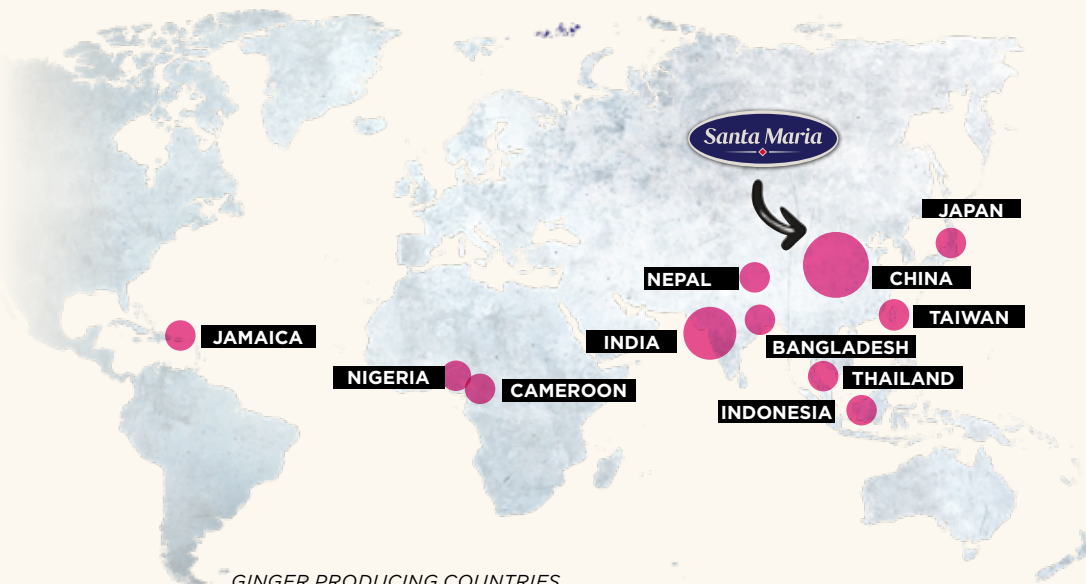
Ginger is a lush-looking tropical herbaceous perennial plant with erect leafy shoots that grow up to 1.2 metres tall. The knobby section of the root is called a rhizome, this grows beneath the soil and is used as a spice.



Origin Story

Ginger is a warm climate plant which adapts well to new habitats, allowing its cultivation in many countries. Ginger cannot be propagated by seed, the rhizome must be divided to produce new flowers, taking approximately 8 to 10 months to mature. Santa Maria currently source ground ginger that is grown in China. We work with suppliers that grow, clean and slice our ginger, to help maintain good taste and colour it is dried in ovens.

GINGER PRODUCING COUNTRIES





Flavour Profile

An active compound of fresh ginger is gingerol, a relative of capsaicin and piperine, the compounds which give chili peppers and black pepper their respective spiciness/heat. When ginger is dried this compound reacts to dehydration by becoming more pungent. Chinese ginger has distinctive citrusy notes, this is coupled with a pleasant sweet taste, when ground has a medium-hot bitter taste with earthy, woody notes.

Perfect Pairings



Cassia Cinnamon Bark



Cardamom



Clove



Tellicherry Black Pepper



Juniper Berries

Go on, your Gin deserves it!

For decades we have been working closely with the local farmers and suppliers growing and buying the highest quality spices and herbs to provide a life full of flavour, consistency and provenance. We are experts in spices so you can be the master of Gin.



GET THE FULL SPICE EXPERIENCE

Get the full spice experience by requesting samples or a masterclass by emailing us at customerservices@chefsdrystore.co.uk.

For more information visit www.santamariaworld.com/uk/foodservice/concepts/Gin

Can't wait to try our amazing spices, buy now at www.chefsdrystore.co.uk

Cheers!

