

NUTMEG

[*Myristica fragrans*]

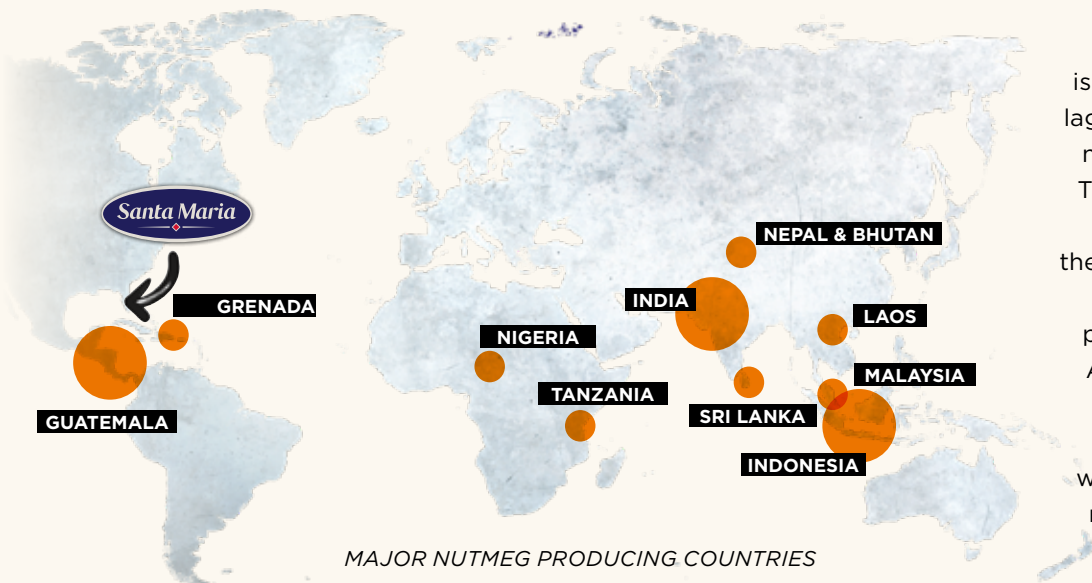


Description

Nutmeg trees are evergreen with shiny dark green leaves, growing to between 7 and 10 metres tall and produce fruits which closely resemble a nectarine. The fruit is sour and has little culinary application but at its heart is the prized nutmeg, encased in a bright red web or aril which is called mace.

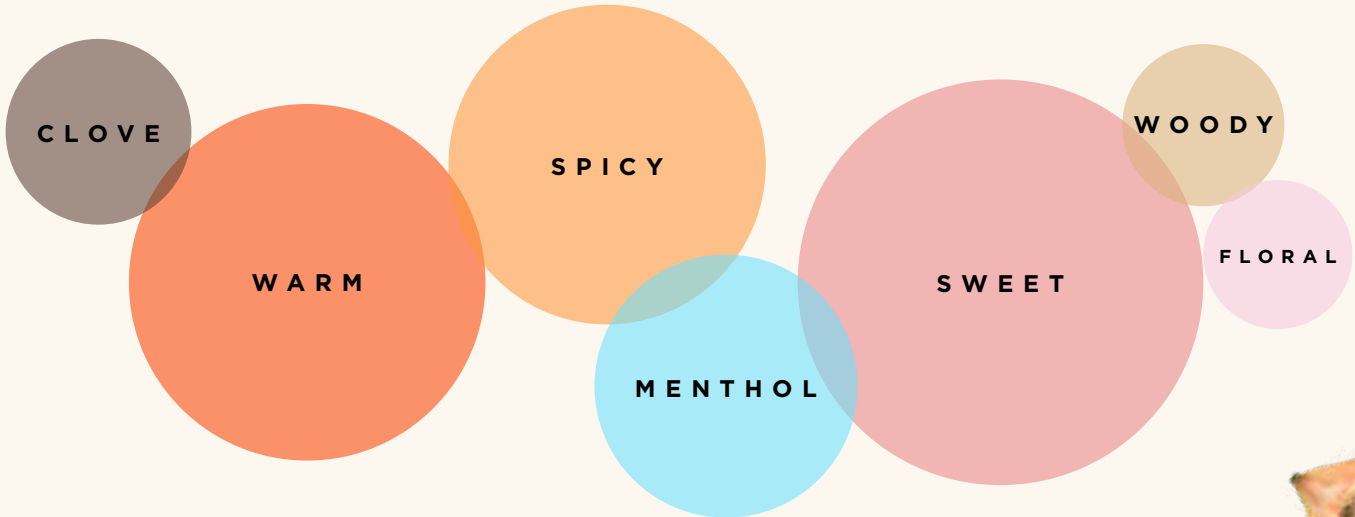
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MAJOR NUTMEG PRODUCING COUNTRIES



Origin Story

Nutmeg is native to the Bandas, a series of ten small volcanic islands in the Indonesian archipelago, so small that they were often not included in maps of the time. The trees are now grown in many tropical countries, especially in the Malay Peninsula and the Caribbean where the spice features prominently in the local cuisines. A process called rodding is used to gather younger fruits with better mace arils, mature fruits will split open on the tree and the nutmeg seed surrounded by the red mace aril will fall to the ground.



Flavour profile

Santa Maria Nutmeg have rich, sweet, and fresh aroma, the taste is highly aromatic with hints of clove, floral notes and a woody flavour. The compounds that give nutmeg its character are sabinene, myristicin and pinene. Sabinene provides peppery, citrusy and woody notes. Myristicin adds warm, sweet, balsamic notes. Pinene creates pine-like flavours and is found in greater quantities in mace than in nutmeg.



Perfect Partners



Cassia Cinnamon Bark



Cardamom



Clove



Tellicherry Black Pepper



Mace



Coriander

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.



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

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Cheers!

