DO ME A FLAVOR

Fruit flavor pairing chart

Twelve fruits, a partner and a spice or herb for each, and a way to put them together.

Apple Orange + Nutmeg	Bake the apple until tender beneath crisp oats. Orange lifts the filling without softening the topping.
Blackberry Plum + Rosemary	Leave the berries whole. Spoon the warm fruit and rosemary syrup over cold vanilla ice cream.
Blood orange Lemon + Vanilla	A crisp pastry shell gives the smooth citrus filling an edge. Use the lemon for lift and the vanilla to round it out.
Cherry Mandarin + Black pepper	Mandarin juice loosens the dark cherry purée for sorbet. A little pepper lingers after the ice melts.
Fig Orange + Ginger	Roast the figs until their cut faces soften. Add cool ginger mascarpone as you serve.
Kiwi Raspberry + Vanilla	Pile the sliced kiwi and raspberries over vanilla cream just before serving so the meringue stays crisp.
Peach Raspberry + Vanilla	Char ripe peach until the edges catch, then spoon raspberry sauce over the fruit and cold vanilla ice cream.
Pear Blackberry + Bay leaf	Let the berries soften into the pears under an oat-and-nut crumble. Infuse the custard with bay leaf.
Pineapple Pink grapefruit + Mint	Slice both fruits thinly. Scatter the mint sugar at the table while the crystals still crunch.
Plum Nectarine + Allspice	Rake the frozen plum mixture into loose crystals and spoon it over fresh nectarine slices.
Raspberry Lemon + Ginger	Pair the soft lemon mousse and raspberry sauce with a crisp piece of pistachio and ginger shortbread.
Strawberry Avocado + Vanilla	Use ripe avocado to give the strawberry ice a creamy texture. A few drops of balsamic lift the fruit.