



'Tayberry' is very fruitful and resistant to disease. You can obtain up to 4 kg of fruits from the adult plant!

The fruits are large, about 4 cm long, dark red or maroon, juicy, tasty, and aromatic. Fruits ripen successively from mid-July to the end of August. They are a great source of many vitamins, mainly C, as well as iron and phosphorus.

A plant with very strong growth, but doesn't make root suckers. Due to the fact that the shoots are long and creeping (spiky) 'Tayberry' should be lead on the stake, pergola, or trellis. Will be a tasty decorative element.

WWW.HOOGENRAADPLANT.NL
INFO@HOOGENRAADPLANT.NL



RUBUS 'TAYBERRY'

PLANT AND ENJOY

BY SWEETBLACKBERRYMOUSE

REQUIREMENTS

- plant in a sunny position, sheltered from freezing winds,
- plant into fertile and wet soil, about 10 cm lower than it grew -
- young shoots should be covered with soil,
- watered generously after the planting and then, during the periods of drought,
- you can create a mound of bark, compost, or sawdust to keep the moisture inside the roots,
- fruits are on two-year-old shoots, prune up to the height of the support, that is to approx. 150 cm; young side shoots that grow in summer from main shoots cut into two stitches,
- the shoot that fruited should be cut out at the ground in late autumn or spring, then the bush will release young growths,
- variety is resistant to diseases and doesn't require spraying,
- hardiness zone 7a (approx. -18°C), in the colder places we recommend to cover the shoots for the winter.



BY DARRENVENABLES

**RECOMMENDED ESPECIALLY FOR JAMS, FROZEN FRUITS, JUICES
AND FOR COLORING OTHER DESSERTS.**

SORBET

500 g of ripe fruit
150 g of honey
1 tablespoon of lemon juice
3 tablespoons of sugar
150 g of honey
1 tablespoon of lemon juice
3 tablespoons of sugar

Wash and dry the fruit. Boil the sugar in two tablespoons of water. Pour blackberries into the mixer, add syrup, honey, and lemon juice. Blend everything together, and then pour into a bowl and put in the freezer. Every 15 minutes mix the sorbet to uniformly freeze. By the way, then you can check if it's tasty enough ;) (quality control).



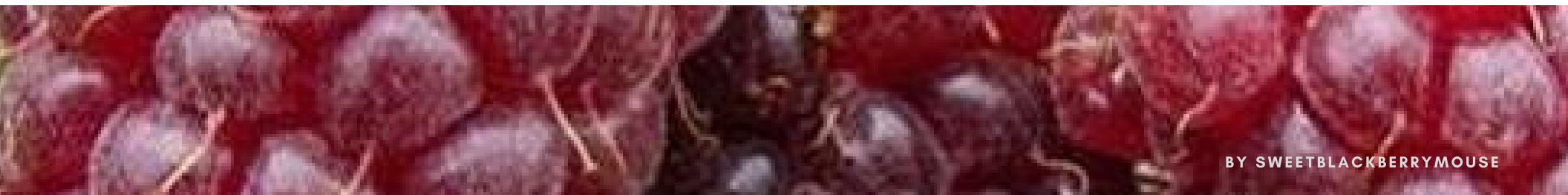
If anything remains after the quality control sessions, serve in cups, decorate with fruits and whipped cream.

COLD CHEESECAKE

2 glasses of blackberries
400 grams of biscuits
300 grams mascarpone cheese
200 grams of soft butter
400 g condensed sweetened milk
1/2 glass of fresh lemon juice
vanilla oil

Crush the biscuits thoroughly into powder, add butter and a few drops of the vanilla oil and form a mass. Put the mass on the bottom of the baking form (20 cm) and strongly knead to the bottom and sides. Leave a little amount of mass for decoration.

Mix mascarpone cheese with lemon juice and condensed milk. Leave it for 5 minutes to congeal. Then mix with fruit and put on biscuits. Top sprinkle the crumbled rest of the mass and decorate with the fruits. Put in the fridge for 3 hours.



ETON MESS

300 g blackberries
250 ml of sour cream
50 g of small ready-made meringues

Purée half the blackberries in a blender (you can add some sugar). Chop the fruits, reserve some for decoration. Whip the cream thoroughly. Crush meringues into smaller pieces.

In bowls (or wine glasses) arrange layers of blackberries, whipped cream, mousse, and crushed meringue.
So simple! So tasty!



CRANACHAN SUNDAE

1 sprig of fresh rosemary
grated skin and juice of 1 orange
500 g - 700 g of frozen (or fresh) fruit
3 tablespoons of honey
50 g butter
100 g - 150 g oatmeal
150 ml of sour cream
150 ml of yogurt
2 tablespoons of fine sugar
a few spoons of whiskey (not, if served to the kids)

Put the fruits and rosemary in the saucepan, add a tablespoon of honey, peel and orange juice, and boil. After a few minutes, the fruits should start to pour the juice, then remove them from the saucepan with a slotted spoon and put them in a bowl, get rid of rosemary. Leave the juice in a small saucepan, cook on low heat until will change to the syrup, pour it on the fruits in a bowl, and leave it to cool down.

Melt the butter with 2 tablespoons of honey in a frying pan, add the oatmeal and fry until they turn brown and sticky. If you use a larger portion of cereal add 1 - 2 tablespoons of butter. In a separate bowl, whip cream with sugar (semi-rigid), add a few tablespoons of whiskey and yogurt, and mix gently. Arrange in layers in the cups: fruit, cream, cereal, repeat 2-3 times so that oatmeal is on top.
Great recipe for cold, winter days, gives energy, and warm-up.

