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A unique award-winning conserve made from Armagh Bramley Apples, treacle, a hint of cider, and warming spices. Rich, dark, and versatile.

Irish Black Butter is a premium artisan preserve, made with Armagh Bramley apples, cider, treacle, and spices. Smooth, rich, and versatile, it's ideal for glazes, marinades, sauces, pastries, cheese boards, and desserts. Vegan, gluten-free, and shelf-stable, it suits professional kitchens of all kinds. Supplied in convenient 675g tubs, it saves prep time while adding authentic Irish heritage, a gourmet twist, and strong menu storytelling. Perfect for chefs, cafés, restaurants, hotels, and caterers looking to create signature dishes with ease and boost customer appeal.

Ingredients & Dietary Info

Bramley Apples (Protected Geographical Indication)

Sugar, Treacle, Cider, Brandy, Spices

Vegan



Vegetarian



Gluten Free



Breakfast/Brunch

- Spread on sourdough, brioche, croissants, scones, or pancakes.
- Serve alongside mature cheddar, blue cheese, or cold meats for a breakfast platter.
- Swirl into Greek yogurt with toasted oats and seasonal fruit.
- Use as a filling for Danish pastries, muffins, or breakfast buns.
- Drizzle over bacon and poached eggs, or fold into a breakfast sandwich.



Morning Coffee/Café Treats

- Brush over coffee cakes, loaf cakes, or traybakes for shine and flavour.
- A unique twist for sandwich biscuits or French macarons.
- Stir into espresso and steamed milk for a seasonal signature drink.
- Fill sweet pastry shells with black butter and top with cream or nuts.



Lunch

- Add to ham, turkey, or brie sandwiches as a chutney alternative.
- Whisk into vinaigrettes for roast vegetable or grain salads.
- Brush on beef or lamb burgers for a caramelised finish.
- Pair with roast vegetables, pulled pork, or goat's cheese in wraps or flatbreads.
- Stir into vegetable or parsnip soup for depth and sweetness.



High Tea / Afternoon Tea

- Serve with scones and clotted cream.
- Layer mini sponge cakes with cream and black butter.
- Combine with chocolate or nut ganache for petit fours.
- Pipe into profiteroles or éclairs with whipped cream or custard.
- Serve on a cheese board with crackers and nuts.



Dinner/Fine Dining

- Brush onto roast pork, duck, venison, or lamb as a glaze.
- Serve as a condiment alongside pheasant, guinea fowl, or wild boar.
- Toss with roasted root vegetables or Brussels sprouts.
- Use as a base for sweet savoury sauces or jus.
- Pair with panna cotta, cheesecakes, or ice creams.

Weddings, Banqueting & Events

- Mini tartlets with brie and black butter; crostini with pulled pork and a black butter glaze.
- Shake into whiskey sours or prosecco spritzes for a spiced apple note.
- Provide as an alternative to chutneys on cheese stations.
- Feature in tarts, trifles, or as a drizzle on desserts for a regional touch.

Bars & Mixology

- Stir a spoonful into an Irish whiskey-based cocktail.
- Serve with spiced cider flights or mulled drinks.
- Combine with lemon, egg white, and gin or whiskey for a unique sour.
- Blend into espresso martinis or Baileys-based drinks for depth.

Food Producers/Bakers

- Swirl through enriched doughs for marbled fruit loaves.
- Pipe into warm doughnuts with custard or mascarpone.
- Bake into puff pastry layers for mille-feuille-style desserts.
- Pair with dark chocolate in bars, truffles, or drizzles.
- Use as a ripple in ice creams, gelato, or sorbet.