

STAR ANISE

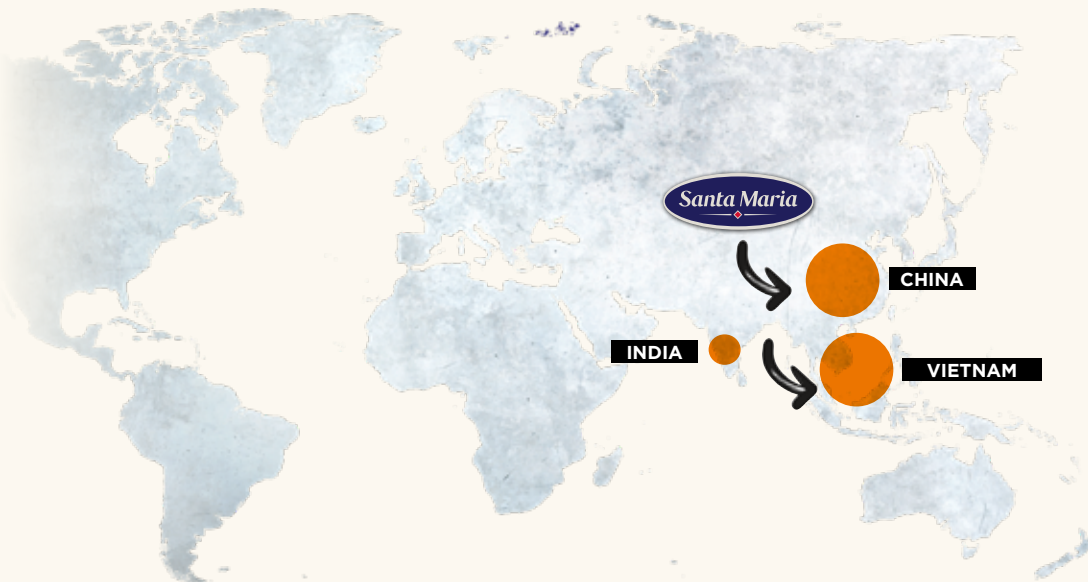
[*Illicium verum*]



Description

Star anise is the un-opened fruit of an evergreen tree, Santa Maria pick un-opened fruit which opens and ripens whilst it is sun drying. Once picked the fruits are sun-dried until they reach the familiar dark-brown colour. The tree grows to 5 metres in height and produces attractive starshaped fruits. Star anise can be graded by size. Fruit 2.5cm in diameter are generally regarded as good quality.

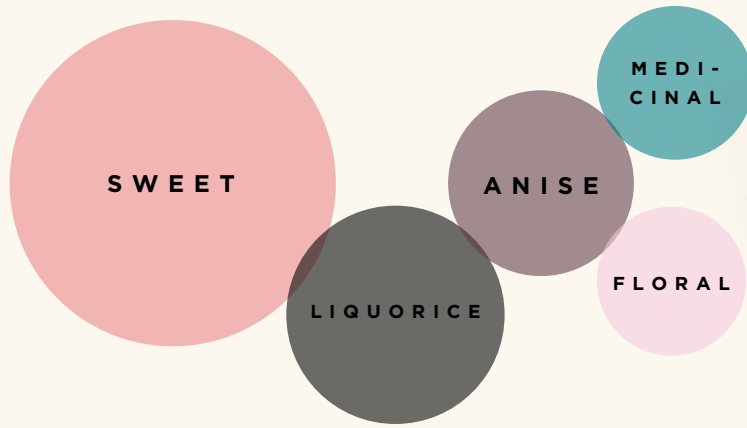
MAJOR STAR ANISE PRODUCING COUNTRIES



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Origin Story

Santa Maria whole star anise is grown wild and picked by locals in Northern Vietnam and Southern China. Once dried and sorted, the fruits are graded on volatile oil content, moisture content, appearance and size to ensure we source the very best.



Flavour profile

Our star anise has liquorice, aniseed, woody and juniper notes and can also be slightly oily.

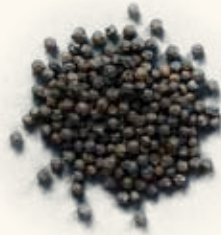
Perfect Pairings



Cassia Cinnamon Bark



Clove



Tellicherry Black Pepper



Cumin



Ginger

Go on, your Gin deserves it!

Santa Maria star anise grows wild in the borderlands of China and Vietnam. It is handpicked and dried in the sun until the perfect and specified levels of moisture and flavour remain. 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!

