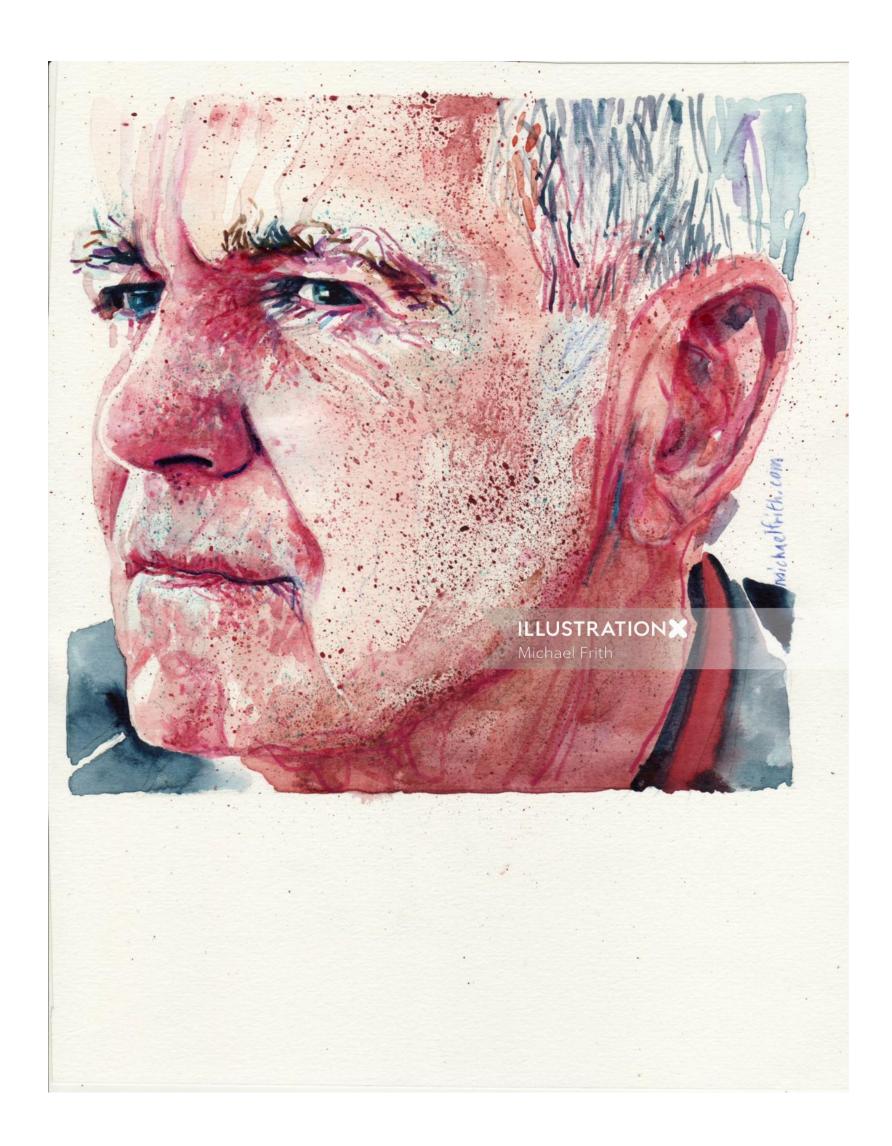
### Welcome to my portfolio

# Michael Frith



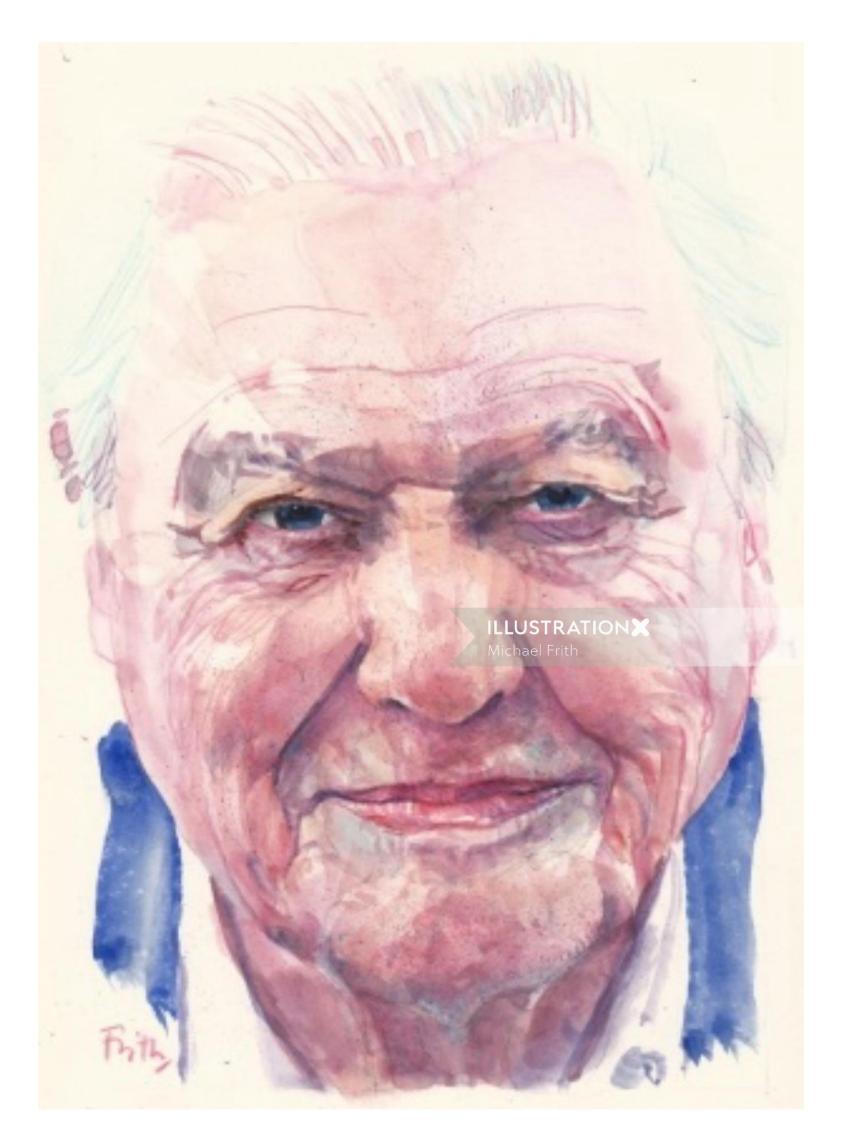








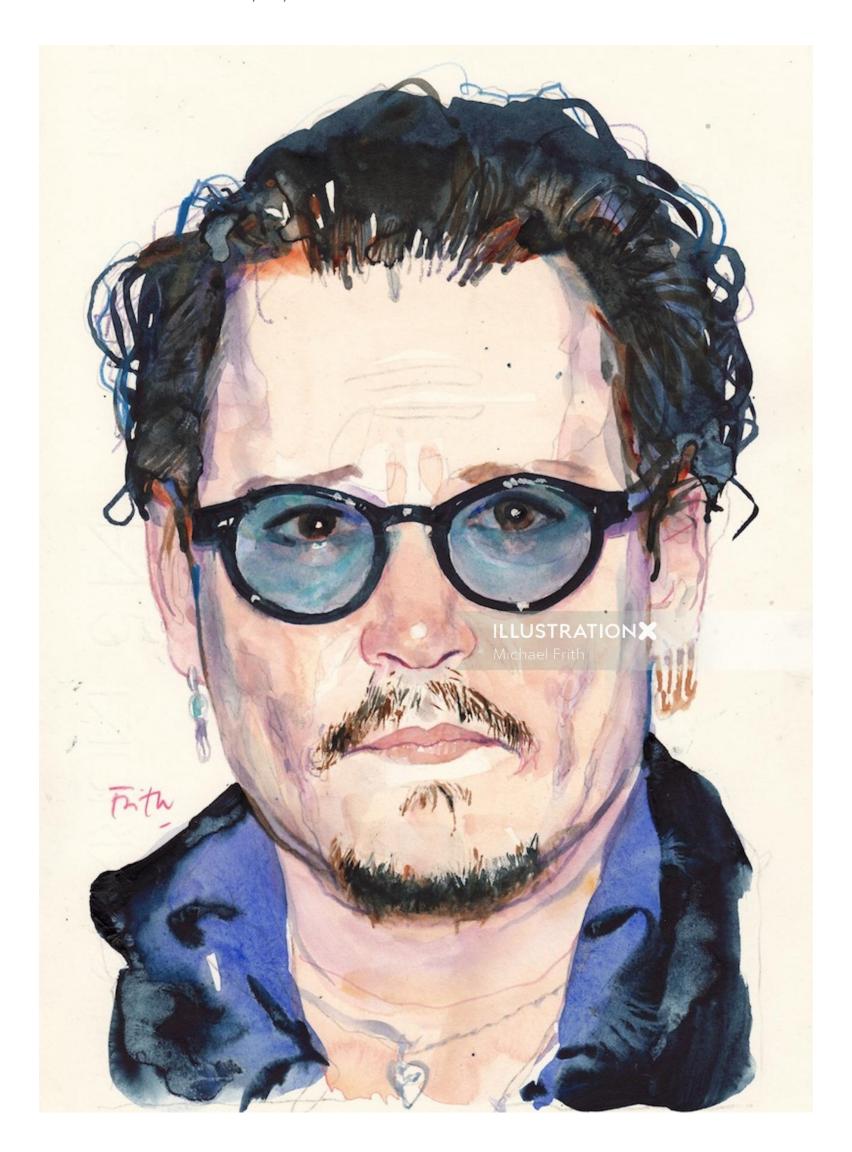












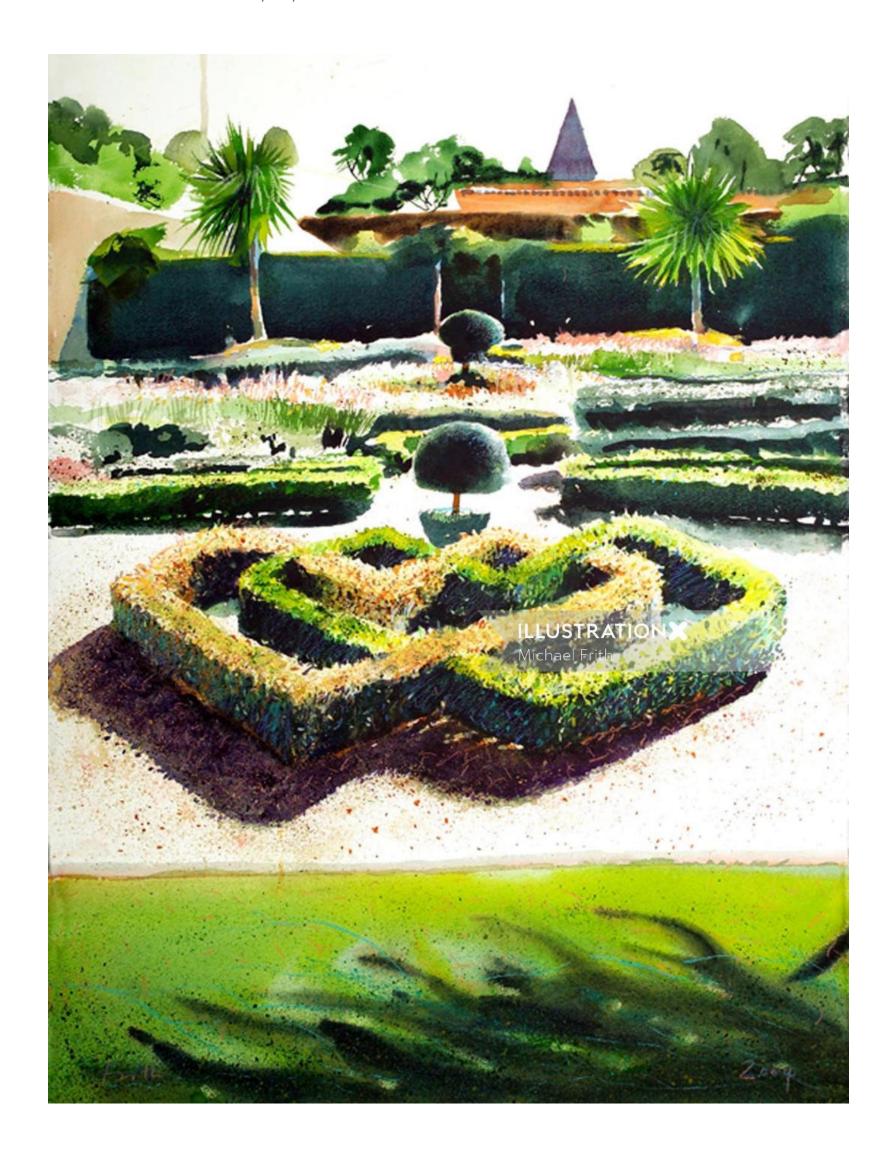






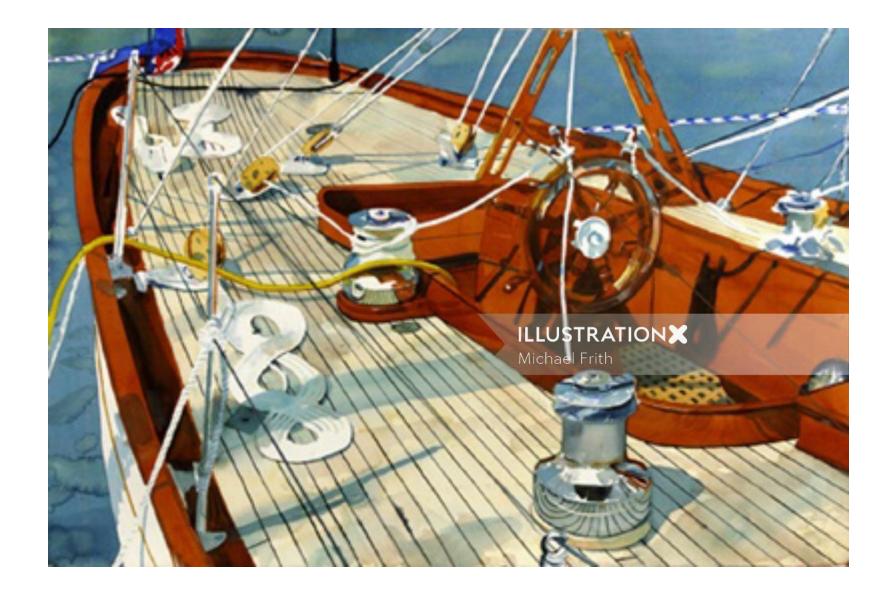
















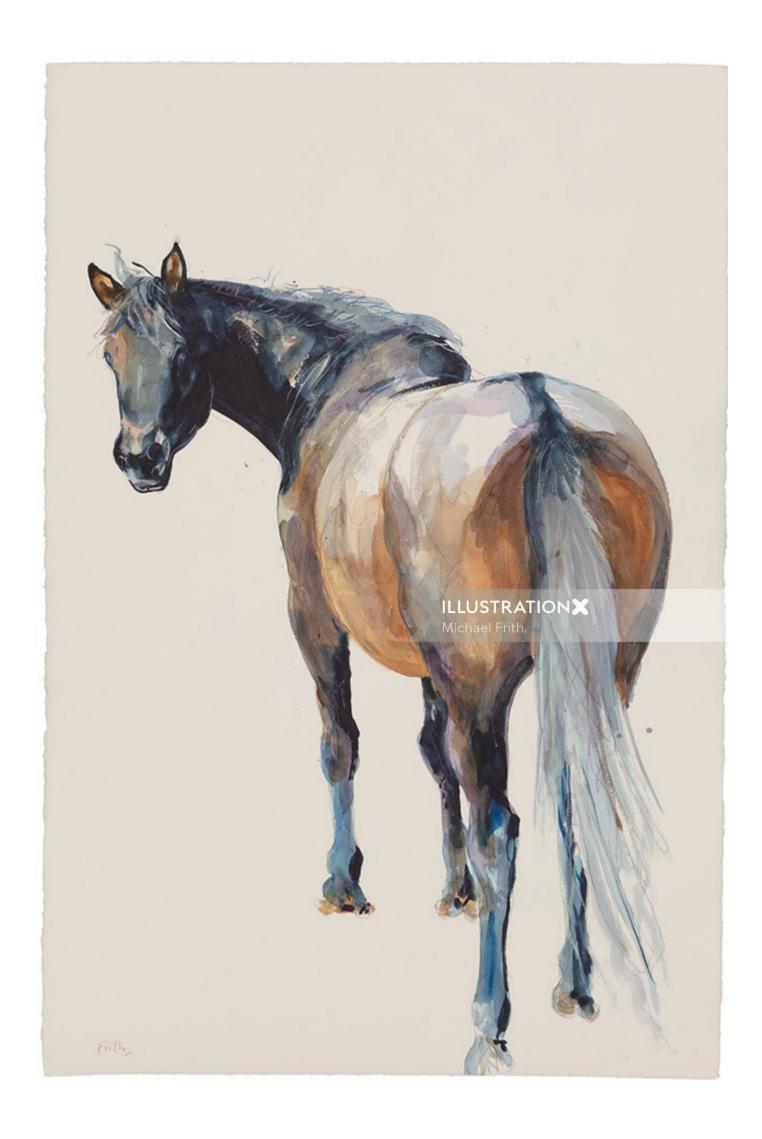


































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### Loganberries, tayberries & boysenberries

Mark Diacono

#### LATIN NAME

Loganberry: Rubus × loganobaccus. Tayberry: Rubus fruticosus × idaeaus. Boysenberry: Rubus ursinus × idaeaus

### SEASONALITY July-September

#### , , , , , , , , , , , ,

Wineberries with peaches and custard (page 317); Blackberry yoghurt soufflé cake (page 73); Mulberry and walnut cranachan (page 391); Basil pannacotta with minted raspberries (page 96); Raspberry almond streusel cake (page 526)

Some people dedicate a lifetime to the pursuit of an invention or ideal. Others, like James Logan, just get lucky. He accidentally created the loganberry by crossing a particular strain of raspberry with a certain variety of blackberry. Looking like a long raspberry but with blackberry dominating the flavour, loganberries have a fine balance of sweet and sharp. They ripen gradually across the plant, which means that they are rarely grown commercially, so you'll need a nearby pick-your-own farm, or a plant in your garden, to enjoy them. Relishing loganberries at their very best demands patience. Don't be tempted to pick the raspberry-red fruits, which will still be a little too acidic. Instead, wait for them to turn wine-coloured, almost purple, when they will reveal their full, sensuous sweetness and aromatic depth.



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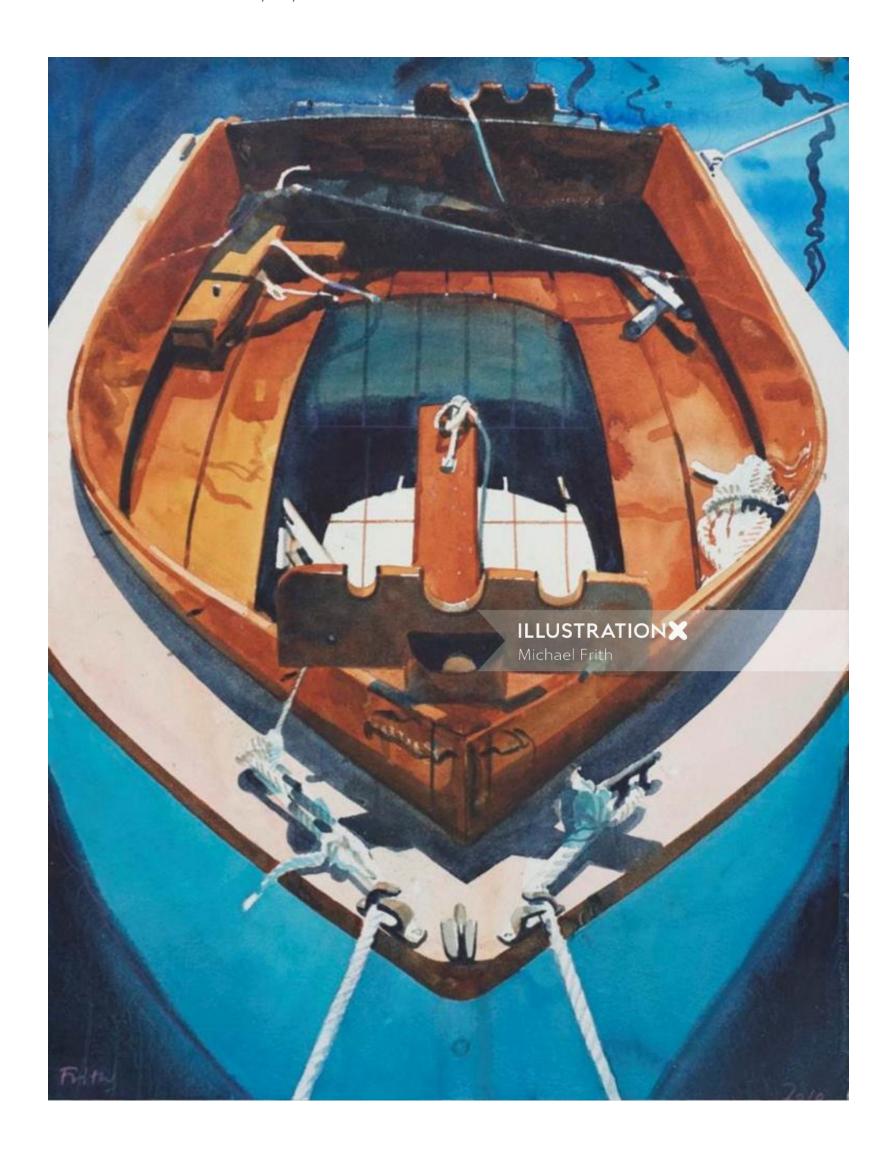












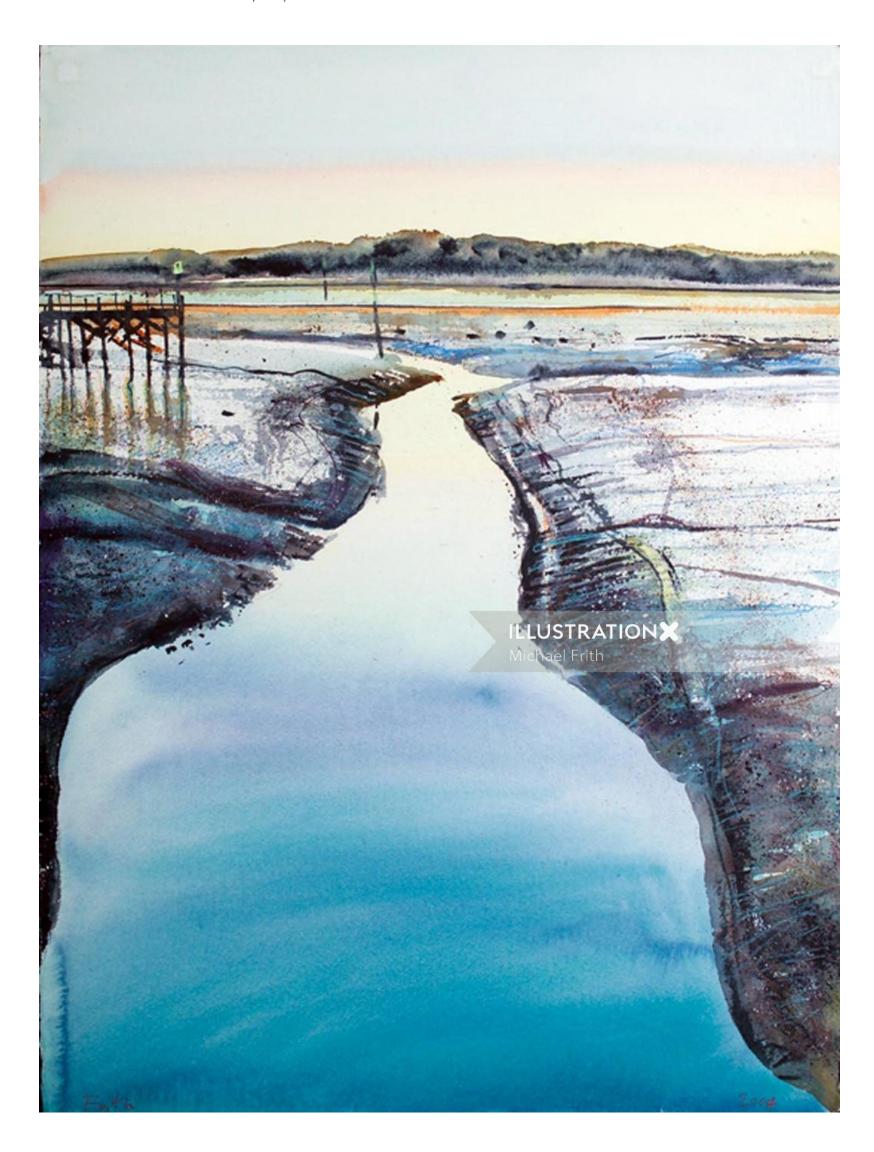




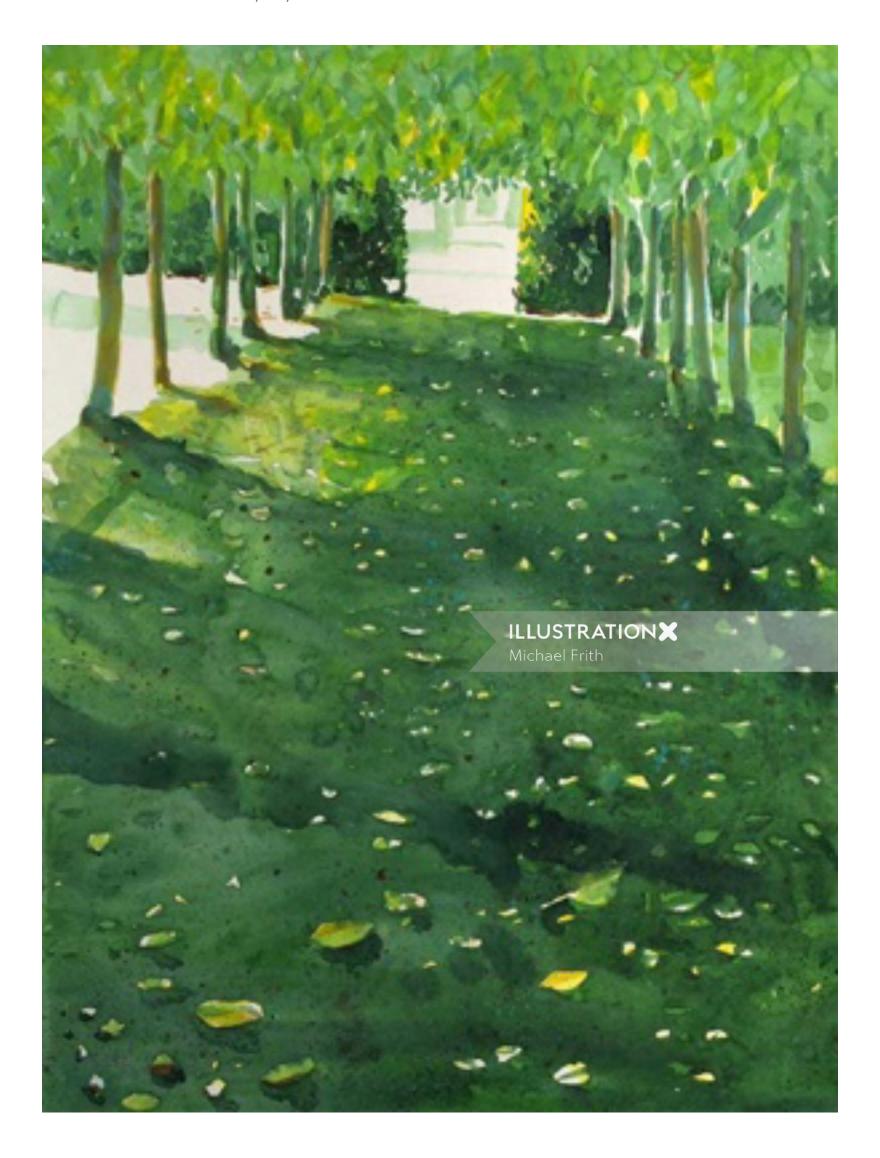




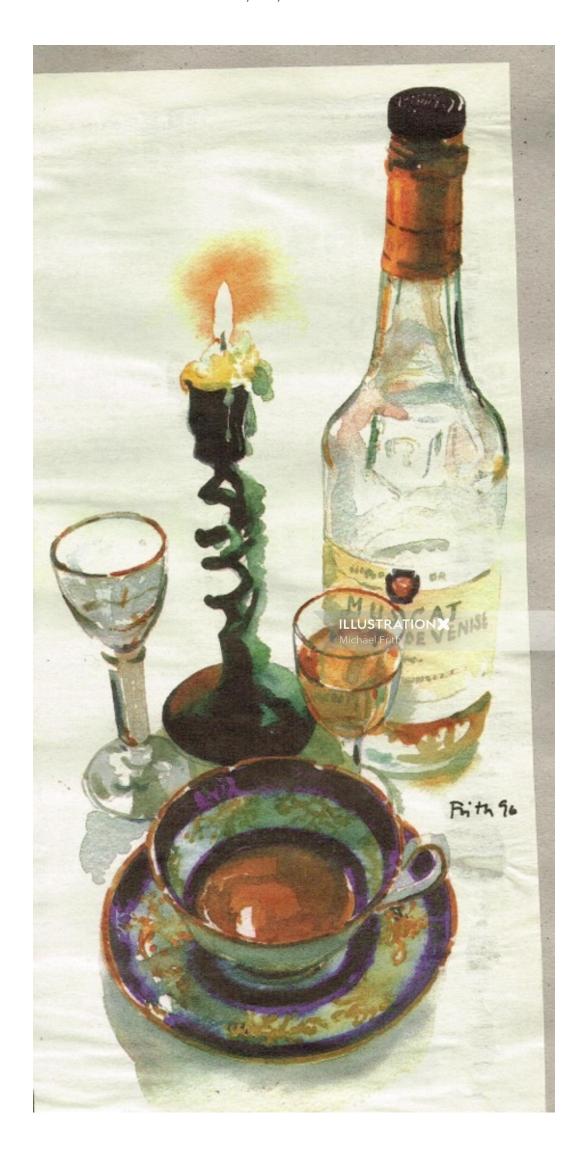




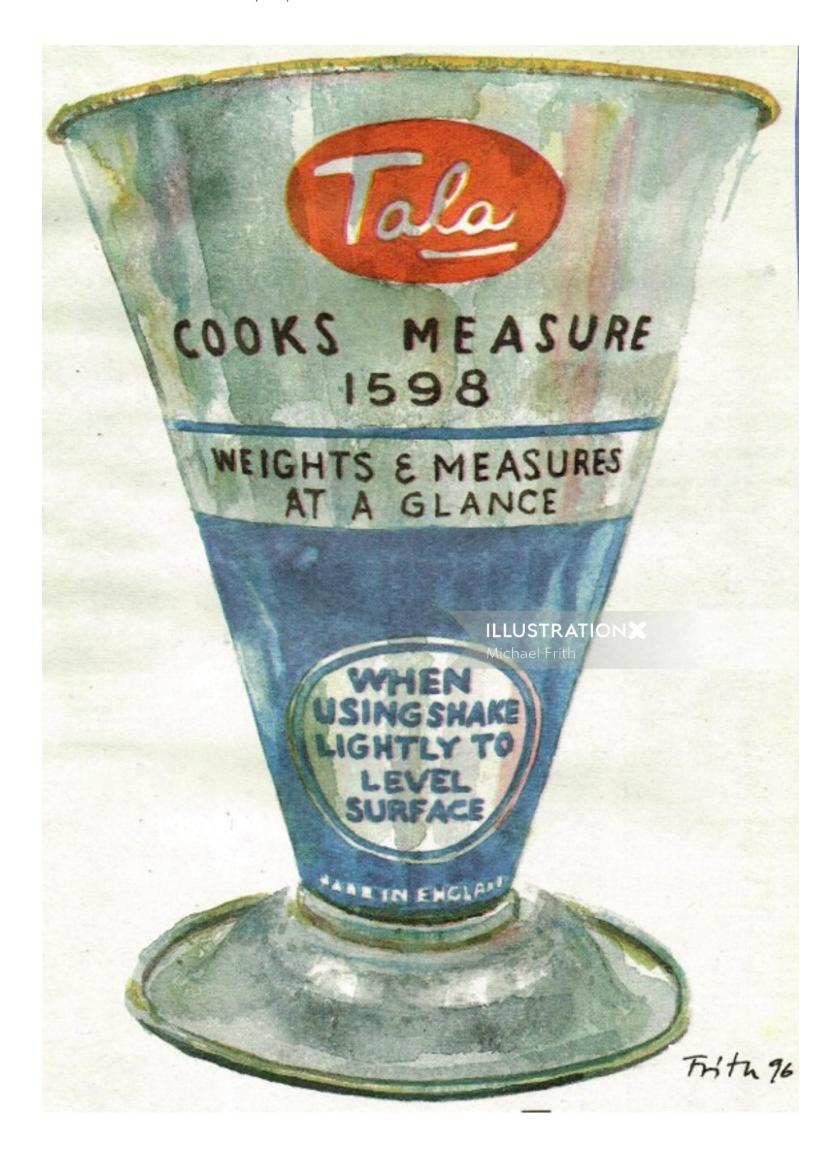




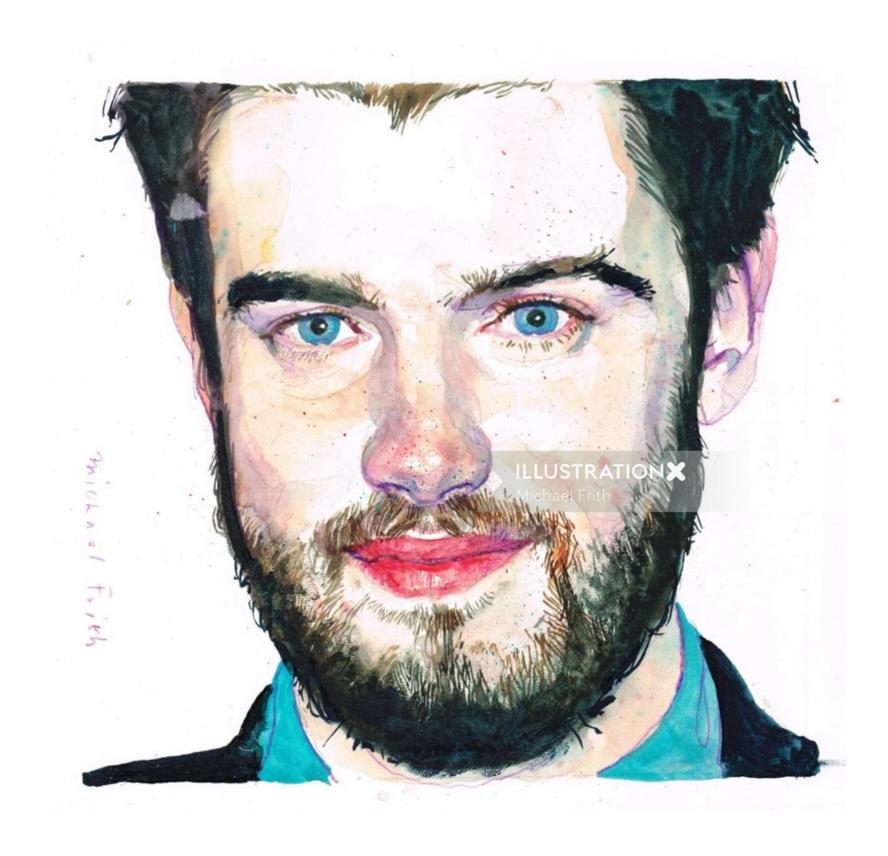












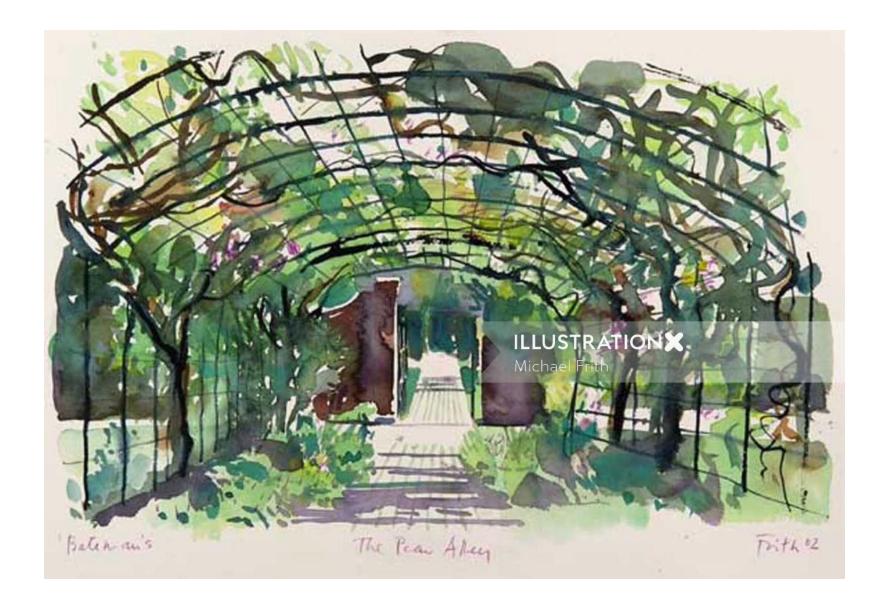




















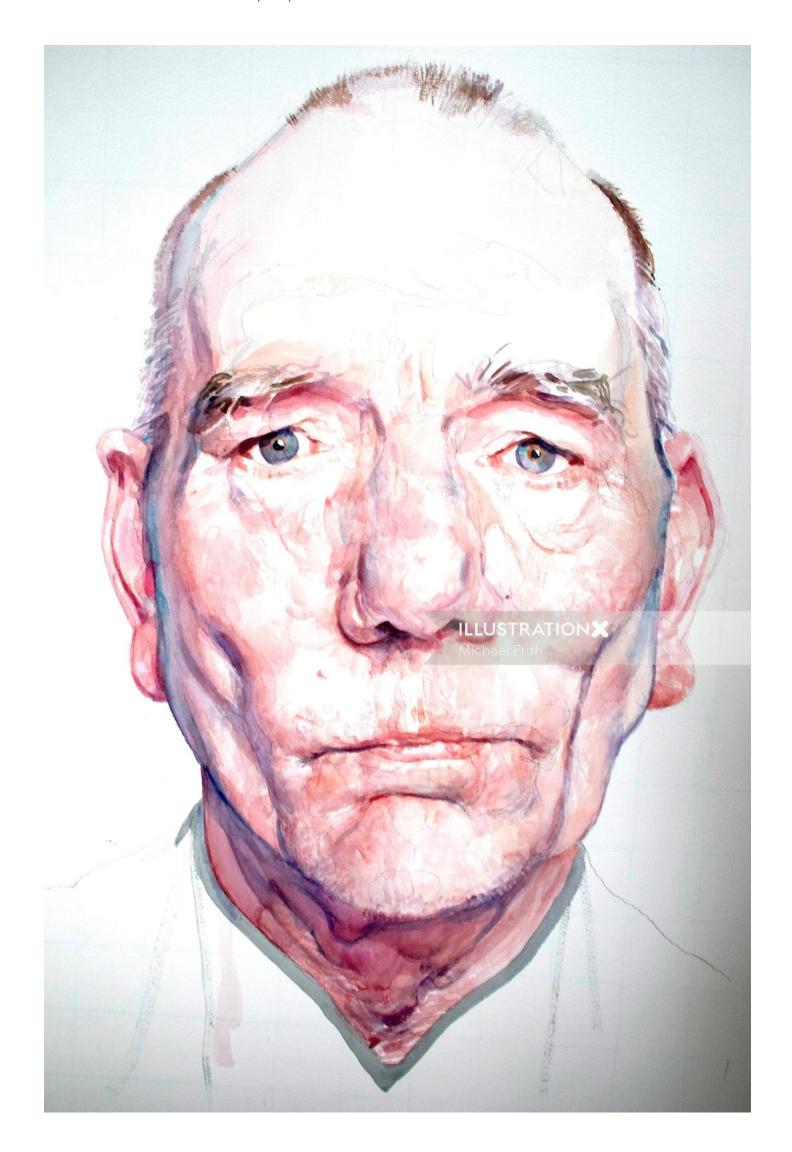














### Need advice?

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