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Luscious desserts that can be made with fruits!

by Samantha Kirk

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Fruits are being used in desserts for as long as we remember. They can be either used as a main ingredient in a dessert or they can be used as compliment or just for decoration. However they are used, they tend to add flavor and give a new depth to a dessert. They can be used for anything, from a simple strawberry dipped in melted chocolate to using them in exotic black forest cakes. Fruits also make excellent compliments for quite a lot of savory dishes and can be combined with savory salads.

One should take care in combining fruits with desserts. Too much or too little will overwhelm or fall flat when it comes to taste. For example, for an orange cake, adding orange juice to both the frosting and the cake will be too â€œorangeyâ€•. Instead, we can add juice to the flour and add use the zes of the orange to the frosting. This gives a zing of flavor with its tanginess combined with a hint of bitterness. Many may not prefer adding the zest to the cake as the bitterness increases when it is baked, so instead the zest can be combined like this.

There are many desserts in which fruits are added for flavor and crunchiness. So, the dessert should be cooked in such a way so that the crunchiness is restored. This is applicable for fruit salads, the combination of fruits should be such that there are both mushy and crunchy fruits. When a salad contains fruits like orange, bananas and pineapples, they look and taste a little sloppy. Combining these with crunchier fruits like apples, berries, etc gives a different texture and taste to the salad. Similarly, for a trifle pudding one can try using fruits that are crunchy instead of the usual mangoes and pineapples as the other layers use are equally soft.

Similar to how fruits make excellent accompaniments or compliments, there are a couple of ingredients that go really well with fruits. Nuts are the best partners to fruit because of their texture and taste. There are various combinations of fruits and nuts which makes great desserts. Delicious cup cakes and cakes can be made and decorated with the combination of fruits and nuts. The best example is the Christmas cakes, who can resist a cake that has some delicious nuts and wine-soaked dried fruits? Whatever modern and innovative desserts come up, this is a classic desserts that no one can resist!

Fruits are also combined with cocktails and mock tails that given an additional flavor to the drink. Adding a slice of fruit gives a boost to the punch of the drink in cocktails. Similarly in mock tails and juices, small pieces of the fruit used are added so as to give different textures to the drink. There are a lot of juices which are again made with great combinations of fruits and nuts. Mock tails are even made with a combination of soda and fruits. For example, combining soda with a lemon and a few mint leaves makes a great drink. People who enjoy spice can even a small piece of chilly to the drink!

Thus fruits make great combination for any dessert be it the all time favorite cakes or simple juices, they make great combinations. Nowadays, there are so many recipes that are tried with different combinations of fruits and desserts which prove to be a great combination. There are also so many recipes and food channels on cable television like the Time Warner Cable that have been tested and tried and quite affordable to be made at home.

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Samantha Kirk is a freelance writer. She loves to cook and her specialty is desserts. She loves to try out new and innovative recipes that she gets from the programs that she watches on her a Time Warner Cable and internet.

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