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*The purpose of the JBA website is to provide latest news and information about health research relevant to blackcurrants. Where the information comes from other parts of the world the JBA team translates that research for this website. But the blackcurrant is not only the subject of much research; it is also used around the world as an important food and beverage in many cultures. In these Columns I will share with you some information about this pleasurable 'perspective' of the blackcurrant as well as, from time to time, information about the latest research. **Bill Floyd, Advisor, Japan Blackcurrant Association:***

Blackcurrants shine at world's most influential restaurant!

Last year Tokyo gourmets enjoyed the leading-edge culinary creativeness of Norwegian Chef Rene Redzepi when he created a 'pop-up' Noma restaurant for 5-weeks at Tokyo's Mandarin Hotel. It was fully booked and got rave reviews.

This year Jonathan Gold, the renowned food critic for the LA Times, travelled to Copenhagen to sample Noma's reinvention and new menu of what he calls "the world's most influential restaurant".

I was wonderfully surprised to read Jonathan Gold's review on his Twitter page: because Chef Redzepi had paired 100-year old Norwegian mahogany clams with Blackcurrants in a concept I could never have even dreamt of. As Jonathan Gold review says: " the 100-year old mahogany clam: it is served with salted green gooseberries, pickled blackcurrant shoots, fresh blackcurrant buds and blackcurrant capers. It is seasoned with a blackcurrant wood oil and mussel juice. The mahogany clam is hand-dived (for) in Northern Norway".

I liked the way Chef Redzepi had put gooseberries with blackcurrants as they are from the same botanical family (*Ribes*) and have much in common in terms of flavour and aroma. Also, the blackcurrant bush is one of the few plants where the molecules that create the unique aroma in the crushed blackcurrant berries are also found in the leaf and bark as well. Using the wood oil and pickled blackcurrant shoots, as well as the buds, both fresh and pickled as capers, is a delightful innovation.

So, as a member of the international blackcurrant family I was thrilled to see such a development in use of the blackcurrant. Most of us enjoy blackcurrants as blackcurrant juice or blackcurrant jam. The frozen berries are often used in smoothies and the like, blackcurrant powder is taken as a health supplement and blackcurrant seed oil is acknowledged as having an important ratio of Omega 3/Omega 6 in its lipid profile. But seeing the shoots, and buds and capers, and wood oil, being used so deliciously, is quite exciting.

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