

Buttermilk launches Strawberry Bellini fudge in time for Valentine's Day

Submitted by: Margaret McDonnell (MAC PR)

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Cornwall's much-loved family confectioner Buttermilk has launched the perfect flavour for that special someone.

You can now enjoy Strawberry Bellini fudge – the perfect treat for the one you love this Valentine's Day and Mothers' Day.

The new handmade sweet treat is inspired by everyone's favourite cocktail. Its unique fizzy and crumbly texture combines a strawberry and prosecco fudge topped with white chocolate and popping candy.

Gorgeously creamy, these buttery, crumbly chunks of loveliness are studded with sweet-yet-sharp freeze-dried strawberries, flavoured with white chocolate and a little dash of Prosecco, and give your taste buds a surprising tingle.

All in all, it's a sumptuous, fruity, fizzy treat that's perfect as a gift or for nibbling alongside a glass of prosecco and a strawberry or two.

If you eat the packet before you've handed it over to the one you love, then don't worry. Buttermilk is also launching a fabulous Strawberry Bellini Easter Egg alongside its two luxury Easter eggs; Caramel Sea Salt Milk Chocolate and Dark Chocolate and Honeycomb Easter Egg. The Strawberry Bellini Easter Egg is infused with freeze-dried strawberry pieces and a little popping surprise. Inside, you'll find a further helping of Buttermilk's new Strawberry Bellini Fudge.

The 100g Strawberry Bellini Fudge box is available at selected outlets including Lakeland and at www.buttermilk.co.uk priced at £2.99. A 150g box priced at £3.99 is available at Waitrose.

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About Buttermilk Artisan Confectionery

A family-run business, born and bred in Cornwall, a love for everything sweet has been inspiring Buttermilk's artisan confectionery for over half a century. Their story began in 1964 with the opening of their first shop in Padstow, and although demand for their fudge has grown and grown, their award-winning treats are still lovingly handmade by craft confectioners. Staying true to their heritage, the skilled team at Buttermilk can still be found using traditional copper pans over open flames, carefully blending ingredients to create indulgent, award-winning treats.

To request a sample, or to speak to Tracy or David, please contact Margaret McDonnell on 07930 274667 or margaret@margaretmcdonnellpr.co.uk