

What we do

Since 1997, The Best of Taste Company have been beavering away in the heart of rural Shropshire making an utterly unique range of the most sumptuously fruity Coulis Dessert Sauces. Everything is entirely natural as you can immediately smell and taste. There are no artificial ingredients or preservatives or anything else!

We achieve excellence in taste and colour by using only the very best ingredients and by adding as little sugar as we dare without rendering the coulis too sharp. As we often say to our customers, you can always add sugar if you want to but, if we add too much, you can't take it out. The Black Cherry with Kirsch has no added sugar at all!

There are so many culinary uses for good fruit puréed and available at the twist of a lid – not just desserts! A healthy alternative to cream, sugar or syrups on many things, they also make super cocktails, smoothies and great savouries. Try our recipe for grilled duck with Wild Blueberry Coulis.

Andrew and Leanne run the business now after taking over the reins from the wonderful Nick Lipson in July 2015. The business was started by Nick's late wife Anne back in 1997 but after Anne sadly passed away from cancer in 2005 Nick continued her brilliant work for the next 10 years gradually improving some of the recipes as he went. You can read about their wonderful Legacy dedicated to both Anne and Nick by clicking [here](#).

See our new recipe page for more fruit-filled inspiration.....

The fruitiest fruit coulis by far

We are happy to report that our products are:

- gluten free
- entirely natural
- fat free
- contain no stabilisers, emulsifiers and thickeners or any other artificial additives or preservatives (Jewelled Fruits in Madeira contains preserved fruits). Ice creams, meringues, porridge, savouries, yogurts, pancakes, cocktails, muesli, sorbets, soft cheeses, rice puddings, chocolate sponges, fools, smoothies, muffins, …

We also supply plastic, catering bottles (670ml) with easy pour closures. Please call us on 01691 680410 for more information.