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SALT & STRAW WELCOMES MAY WITH A BOUQUET OF FLOWER ICE CREAMS

April showers bring May flowers in ice cream form at Salt & Straw scoop shops



HIGH RESOLUTION IMAGES AVAILABLE

Salt & Straw welcomes Spring with blooms in a scoop, offering bouquet-worthy flavors from Friday, April 29 throughout May in all Salt & Straw scoop shops and on the website for nationwide shipping. Perfect for celebrating Mother's Day! Salt & Straw invites customers to skip the regular bouquets and gift the gorgeous floral ice creams for Mother's Day, Teacher Appreciation Week and graduations throughout May.

The inventive flavors will bid farewell to winter and brighten your mood, not only highlighting the spring season but showcasing the company's obsessive care of ingredients and technique.

Salt & Straw has created two brand new flavors for this year's menu: Pistachio Rose Water with Strawberry Mochi and Saffron & Honey with Crystallized Flower Petals, in addition to fan-favorites from past series. Perfect for celebrating appreciation and admiration, Salt & Straw invites customers to skip the regular bouquets and gift the gorgeous floral ice creams for Mother's Day, Teacher Appreciation Week or graduations throughout May.



Flower Power Menu 2022

Late spring is a rollercoaster ride of rainy mornings with heartwarming sunny afternoons and first-of-the-season produce at farmer's markets, offering an incredible burst of color and delight. Our Flower Power series represents this revitalization of the senses through vivid flowers, bright fruits, and irresistible aromatics that draw us outside no matter the forecast.

Jasmine Milk Tea & Chocolate Almond Stracciatella

In this ice cream, exquisite jasmine tea is steeped in cream and sugar for exactly 12 minutes. Not one minute more or less. San Francisco's Red Blossom Tea Company sources directly from rural areas of China and Taiwan during the spring tea harvest to make approachable but keenly flavored craft teas. Their Spring Jasmine Maofeng consists of handpicked early harvest green tea leaves from Fujian that get covered in a blanket of fresh jasmine blossoms, making for a tea with both body and deep jasmine aroma. The ice cream is flavored entirely with this tea, then drizzled with almond stracciatella.

Pistachio Rose Water w/ Strawberry Mochi

Especially springy and boldly floral. Here, we pair rose water with pistachio—a traditional combination of Middle Eastern flavors—as a tribute to the Persians who invented ice cream a few millennia ago and made all of ice cream history possible. We ribbon in rosewater white chocolate fudge alongside our scratch-made butter mochi cake,

marbled with strawberry butter. It's insanely decadent, yet incredibly light and airy—just like those sunny early spring days.

Rhubarb Crumble w/ Toasted Anise

Along the West Coast, the humble, hardy rhubarb is a welcome sign of spring. We transform the PNW's abundance of rhubarb into a simple crumble a la mode. To do so, we dark roast anise for the crumble, delivering a floral punch that can stand up to the acidity of rhubarb jam, the sum more satisfyingly complex than its individual parts.

Saffron & Honey w/Crystalized Flower Petals

A floral wallop with a stunning array of color. We infuse cream with Bee Local honey, marigold petals, and saffron—the world's dearest spice, requiring up to 68,000 hand-harvested flowers for just one pound. Saffron sets your tongue abuzz while marigold and honey bring a floral roundness. Then, we candy cornflowers—the beautiful, dark blue flowers found growing in fields of corn and wheat, before folding into the ice cream for a winter-blues-busting floral display.

Mathilde's Hibiscus & Coconut Sherbet (v)

Hailing from the remote high mountains of Haiti, Mathilde spent her childhood learning her family's traditional recipes over open flame. As an adult, she returned to start her own non-profit in her village to fund projects for a school and a health clinic. Now, after a successful run at food incubator Portland Mercado, Mathilde is on a mission to showcase the richness and beauty of Haiti through a different lens. She's turned Haiti's national flower, the hibiscus, into a spicy ginger brew. We simply add coconut cream and churn it into a bright, tropical sherbet.

ABOUT SALT & STRAW ICE CREAM

Salt & Straw Ice Cream is a Portland-based, family-run ice cream company that was founded in 2011 by cousins Kim & Tyler Malek. Salt & Straw makes curiously delicious ice creams that tell the narrative of artisans, meaningful food movements, and important social causes. In addition to the unique menus, their shops' award-winning designs create a generous and welcoming experience. The debut Salt & Straw Cookbook was released in April 2019, published by Clarkson Potter. Salt & Straw presently has three scoop shops in Portland as well as a scoop shop in Lake Oswego and Eugene. A new Oregon scoop shop in Beaverton will open in 2022.

Find more information at www.saltandstraw.com, or call 503-954-1458. Follow us on [Facebook](#) at Salt and Straw Ice Cream, [Twitter](#) and [Instagram](#): @SaltandStraw.

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