



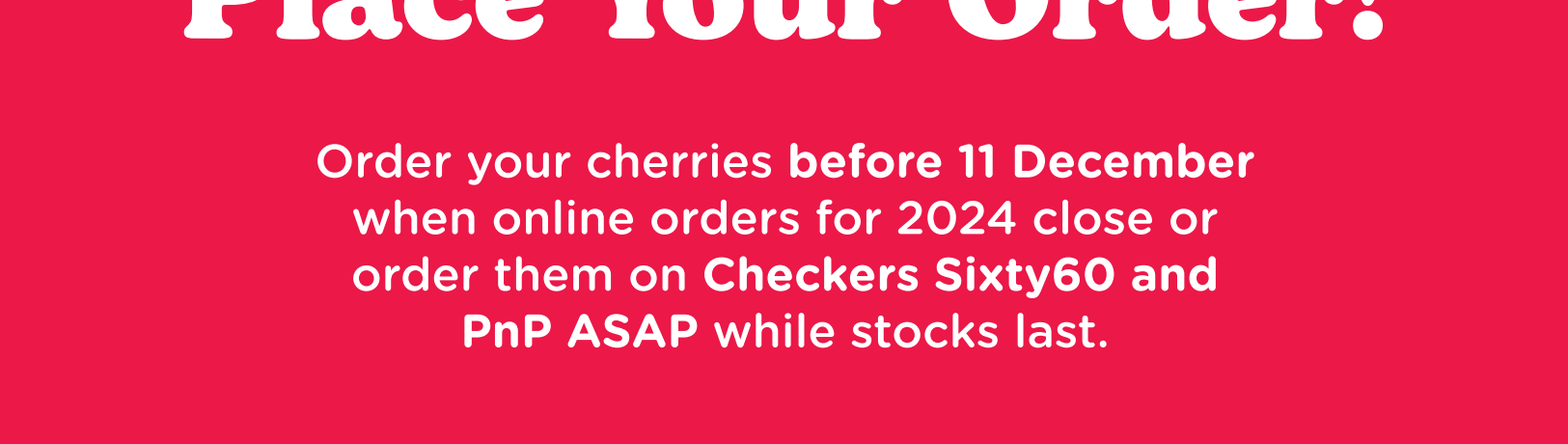
The Fruitful Festive Season!

Did you know that the phrase **"cherry on top"** became popular in the 19th and 20th centuries, symbolising **something extra or special**, and that cherries have been grown for thousands of years, with their cultivation dating back to ancient Greece and Rome?

In medieval times, cherries were considered symbols of sweetness and good fortune. Nothing makes us happier than supplying you, our loyal customers, with these bright, fresh and succulent gems of good fortune every year.

Cherries and the festive season make for a delightful pairing, bringing bursts of **colour and flavour to our tables**.

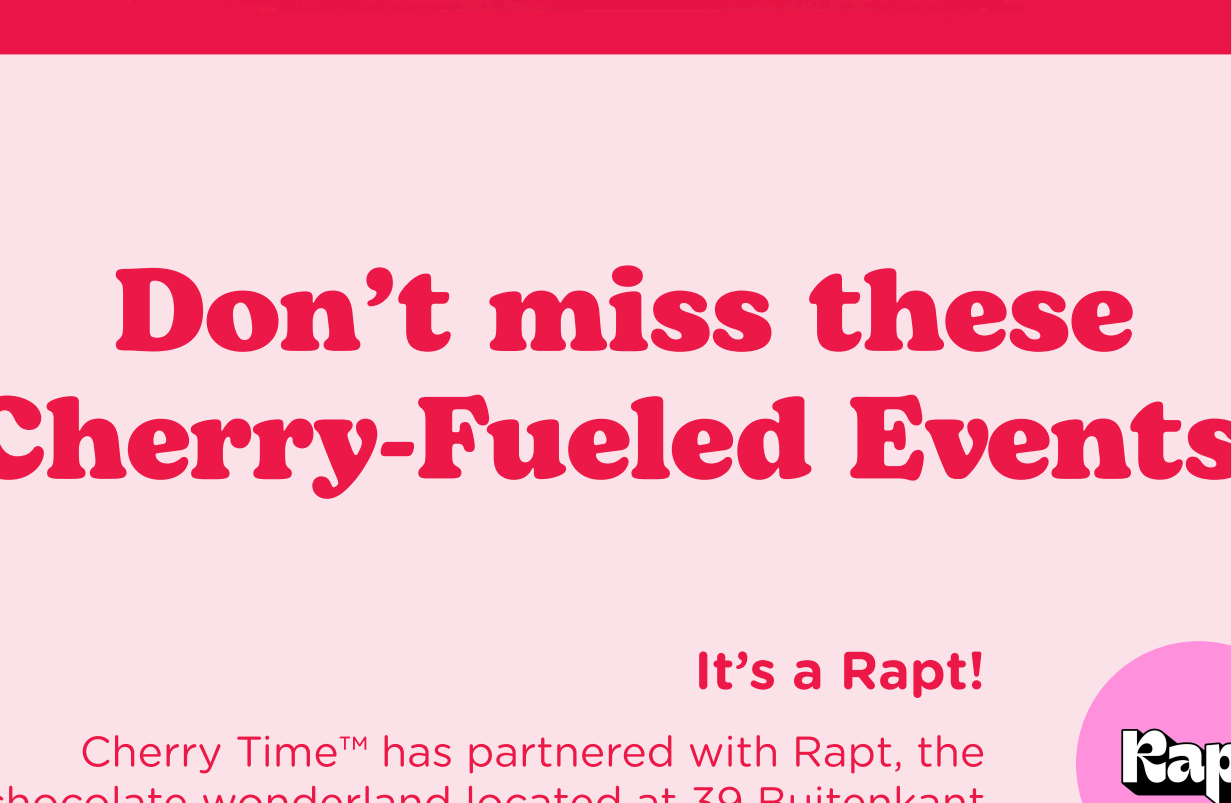
[order online](#)



Don't forget to Place Your Order!

Order your cherries before **11 December** when online orders for 2024 close or order them on **Checkers Sixty60** and **PnP ASAP** while stocks last.

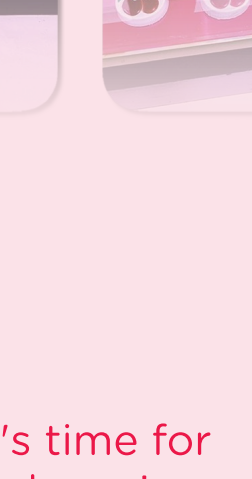
Monday	Tuesday	Wednesday	Thursday	Friday
9	10	11	12	13



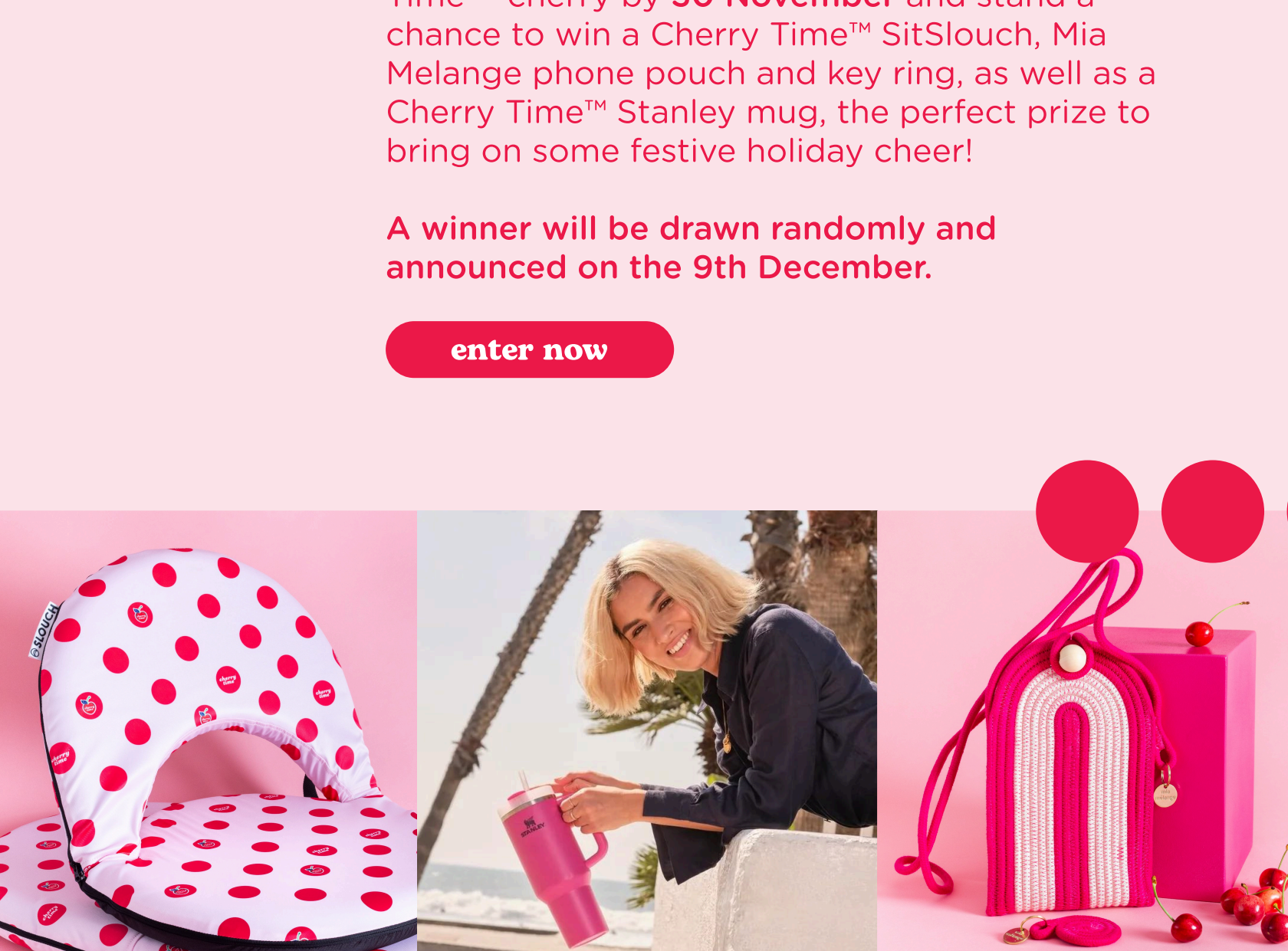
Don't miss these Cherry-Fueled Events!

It's a Rapt!

Cherry Time™ has partnered with Rapt, the chocolate wonderland located at 39 Buitenkant Street in Cape Town, to produce Cherry inspired chocolate treats, **available from 20 November until the 5th December**.



[follow now](#)



You & Your Cherry

Newsletter subscribers – take note, it's time for the ultimate selfie with you and your cherry!

Send us a photo of you enjoying a Cherry Time™ cherry by **30 November** and stand a chance to win a Cherry Time™ SitSlouch, Mia Melange phone pouch and key ring, as well as a Cherry Time™ Stanley mug, the perfect prize to bring on some festive holiday cheer!

A winner will be drawn randomly and announced on the 9th December.

[enter now](#)



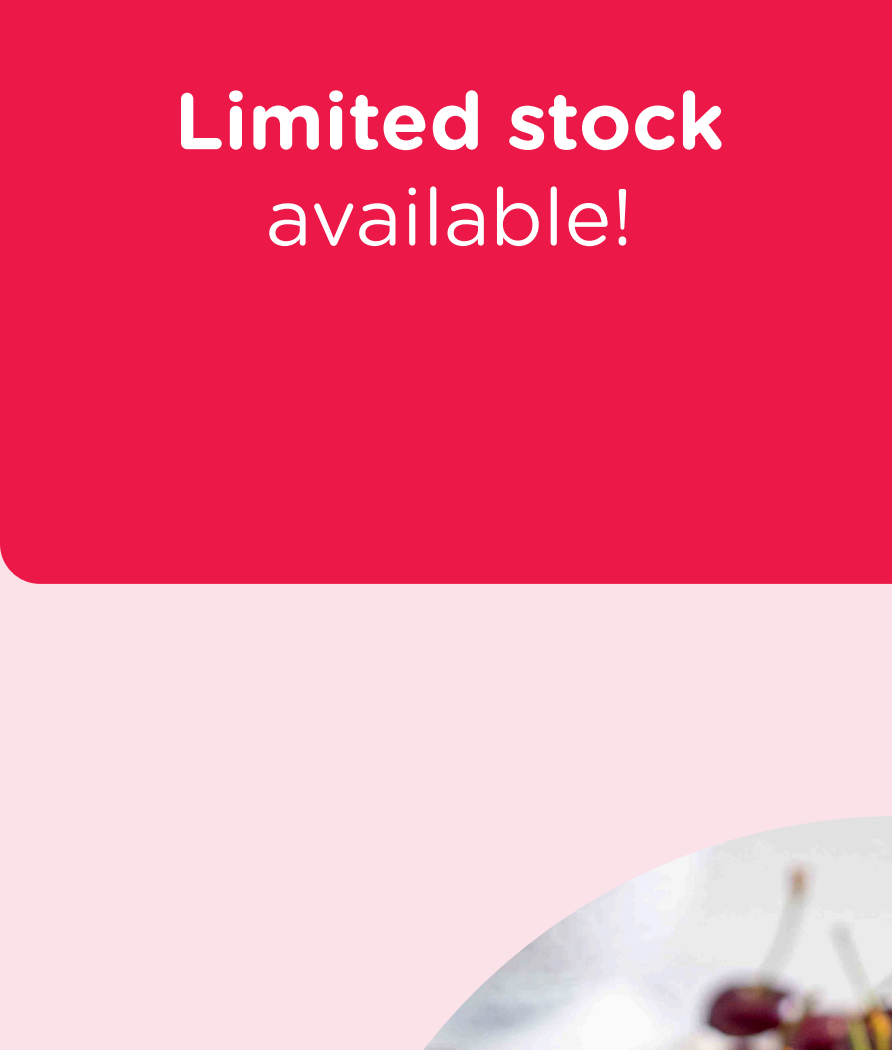
a Season of Splendour

Good things take time, and this year's cherries are no exception. Cooler spring conditions, reduced winter chill, and early-season rainfall have delayed the harvest by 10-14 days compared to last year.

Thanks to our sustainable farming and strict quality protocols, we've ensured exceptional fruit maturity and freshness. The delay comes with a bonus: larger, juicier cherries, **perfect for adding a seasonal touch** to your Christmas décor and treats.

Cherry Time™ cherries are now available online and in selected retailers nationwide.

[order online](#)



Limited stock available!

Fresh cherries that capture the taste of summer!



Cherry Time™ Chocolate Mousse Tart

Add some **flavour, beauty and chocolate delight** to the holiday season with this delicious Cherry Time™ Chocolate Mousse Tart, featuring four layers and only seven ingredients.

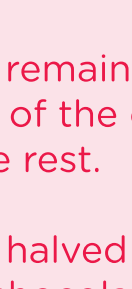
With a cookie crust base, topped with layers of cherries, chocolate mousse and Chantilly cream, this delectable dessert will be a scrumptious addition to **any festive season meal**.

Created by Astrid Field

[@thesweetrebellion](#)



Prep Time
15 Mins



Cook Time
35 Mins



Servings
8

Ingredients

For the Base:

200g Oreos
60g Salted Butter, melted

For the Chocolate Mousse Filling:

200g Cherry Time™ Cherries, pitted
125g Dark Chocolate
250ml Cream

For the Chantilly Cream:

200ml Cream
15ml Icing Sugar (1tbsp)
5ml Vanilla Extract or Essence (1tsp)

200g Fresh Cherry Time™ Cherries, to decorate

Method

Process the biscuits until you have fine crumbs. Stir in the melted butter. Press the base into a greased rectangular tart tin.

Slice the cherries in half and set aside.

Finely chop the chocolate and place in a bowl. Heat 100ml of the cream until just starting to bubble. Pour over the chocolate and wait 1 minute. Whisk the ganache until smooth then cool to room temperature.

Whip the remaining 150ml cream to soft peaks. Stir in 1/3 of the cream into the ganache, then gently fold in the rest.

Place the halved cherries onto the base, then top with the chocolate mousse and spread it evenly. For the topping, whip the 200 ml cream to soft peaks then add the icing sugar and vanilla essence and beat until stiff. Just before serving, top the tart with the Chantilly cream and decorate with fresh Cherry Time™ cherries.

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We'd like to take this opportunity to once again **thank you** for your continued support, and wish you and your loved ones a safe, **and joyous festive season**.

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