

Bolands Kimberley Biscuits: the soft Irish classic

From the teas.co.uk wiki

Bolands Kimberley Biscuits: the soft Irish classic, in summary: Two soft ginger rounds, a mallow centre and a sugar-sprinkled edge, from a Dublin biscuit name. Serve it next to a strong, milky mug rather than in it, and try ten seconds on a warm plate.

Last reviewed by the teas.co.uk team in September 2026.

Ireland's Kimberley is a mallow sandwich, not a crisp biscuit, and almost every tip for enjoying one comes from that. The ginger in the rounds is what keeps all that sweetness in shape.

Ginger, mallow and a sugared edge

A Kimberley is two ginger biscuit rounds with a soft mallow centre between them and a sprinkle of sugar on the outside. On the published label wheat flour comes first, followed by the mallow at 25 per cent, made from glucose syrup, sugar, natural flavouring and gelatine as the setting agent. Molasses and ground ginger appear further down, and the ginger is where the warmth in the rounds comes from.

The construction keeps flavour and texture apart. Sweetness sits in the mallow and the sugared edge, spice sits in the rounds, and with no crisp layer anywhere you eat it as a single soft bite. Without the ginger it would be sugar in several forms; with it there is a warm line running beneath the sweetness that gives the biscuit its character.

Why a Kimberley never goes in the mug

Most [biscuits](#) are dunked to soften them. A Kimberley starts soft, so a hot mug has nothing to improve and plenty to spoil: the mallow gives way before the rounds do, and the whole sandwich is at the bottom of the cup within a second. Keep it on the saucer and drink alongside it instead.

What a Kimberley does reward is a little warmth. Give one ten seconds on a warm plate, warm rather than hot and never the microwave, and the ginger lifts while the mallow loosens without running. The fridge does the reverse, muting the spice, which is the only part of the biscuit you can smell before you bite.

The cup it wants, and who it is for

A biscuit this sweet needs a cup with tannin behind it. The classic partner is a strong breakfast blend in the Irish style, brewed dark and taken with plenty of milk, so the malt can stand up to mallow and ginger. Use one bag per 200ml of freshly boiled water, give it four to five minutes, and leave out the sugar; the biscuit

brings plenty.

A weak cup simply disappears under the sugar. Kimberley is a biscuit people ask for by name, partly because it is not easy to come by on the British side of the Irish Sea, and those who grew up with it rarely accept a substitute. For newcomers it is a proper taste of the Irish biscuit tin. The Elite teacake is the same idea under a [chocolate](#) coat, in a smaller pack.

The packs we stock

- [Bolands Kimberley Biscuits, 300g](#) (barcode 870719000147)

What the label says

Ingredients, as published: Wheat Flour, Mallow (25%) [Glucose Syrup, Sugar, Gelling Agent (Gelatine), Natural Flavouring], Vegetable Oil, Sugar, Inverted Sugar Syrup, Fructose, Molasses, Raising Agent (Sodium Bicarbonate), Ground Ginger, Emulsifier (Soya Lecithin), Salt.

Typical values per 100g Per 100g

Energy	436 kcal
Fat	14.5g
of which saturates	5.7g
Carbohydrate	68.4g
of which sugars	22.4g
Fibre	2.8g
Protein	6.9g
Salt	1.1g

Ingredient and nutrition information for this product, as published on the manufacturer's label. The pack in your hands is the final word.

What to drink with it

- [Yorkshire Tea Original Loose Leaf Tea, 250g](#): [loose leaf](#) you can brew as dark as you like in a pot, then add plenty of milk so the cup stands up to the mallow and the ginger.
- [Clipper Fairtrade Everyday Tea, 80 Pack 232g](#): an everyday bag for the kitchen-table Kimberley, brewed the full four to five minutes before the milk goes in.
- [Twinings English Breakfast Plant Based, 40 Tea Bags 100g](#): a second breakfast blend in bags, given a proper steep so the cup has the backbone a sweet mallow biscuit asks for.

Elsewhere in the Bolands range

- [Bolands Elite Chocolate Kimberley Teacake, 132g](#)

The full range is on the [Bolands brand page](#).

FAQ

What is a Kimberley biscuit? An Irish mallow sandwich: two soft ginger rounds around a mallow centre, finished with a sprinkle of sugar.

Can you dunk a Kimberley? No. It is soft to begin with, and the mallow gives way in hot tea almost at once, so eat it next to the mug.

Is there gelatine in a Kimberley? Yes. The published ingredient list shows the mallow is set with gelatine, and wheat flour is the first ingredient. Soya lecithin is listed too.

Should you warm a Kimberley? Briefly. About ten seconds on a warm plate lifts the ginger and softens the mallow; avoid the microwave, and keep the pack out of the fridge.

Who makes Bolands Kimberley? The pack names Bolands Biscuits, Jacob Fruitfield Foods Limited, Dublin, the business behind Jacob's biscuits.

Curator's note: Warm plate, strong mug, plenty of milk. People who grew up with these will tell you there is no substitute, and I would not argue with them. Lee, teas.co.uk, Tunbridge Wells.

In short: Bolands Kimberley Biscuits: the soft Irish classic

Field	Detail
Brand	Bolands
Packs we stock	300g
Category	Biscuits
Dunkable	No, it is soft by design
Best with	A dark, milky breakfast brew
Serving tip	Ten seconds on a warm plate

More from the tea wiki

- [Tea and Biscuits](#)
- [Biscuit Dunking Physics: The Real Science](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
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