Island Bakery Chocolate Ginger: A Tea Pairing

From the teas.co.uk wiki

> **Island Bakery Chocolate Ginger, in summary:** Island Bakery Chocolate Ginger is a buttery, gingery, chocolate-edged biscuit that pairs genuinely well with a brisk black or spiced chai. A knowing treat.

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

Island Bakery Chocolate Ginger biscuits are organic Scottish biscuits from the Isle of Mull, premium tier, properly spiced ginger biscuits half coated in dark chocolate. The pairing with strong brewed tea (Yorkshire, Earl Grey, chai) is genuinely exceptional. We stock Island Bakery because biscuits are part of British tea culture, and the artisan tier is dramatically better than supermarket alternatives.

About Island Bakery

Island Bakery is a small organic bakery on the Isle of Mull, Scotland. Family owned, organic certified, made on the island. The biscuit range is built around traditional British biscuit styles done well, shortbread, ginger, lemon, chocolate.

The bakery operates at the artisan tier, significantly better quality than mainstream UK supermarket biscuits, at slightly higher prices. The Isle of Mull origin gives the brand a genuine "small batch craft" credibility.

What Chocolate Ginger biscuits are

Island Bakery's Chocolate Ginger biscuits are:

- **Organic ginger biscuits.** Substantial real ginger, both ground and crystallised pieces.
- **Half coated in dark chocolate.** Belgian style dark chocolate, around 55-65% cocoa.
- **Crisp texture.** Snap crisp rather than soft.
- **Properly spiced.** Ginger heat is genuine, not a vague suggestion.

What they taste like

Real ginger heat balanced by the slight bitterness of dark chocolate. The crystallised ginger pieces add textural variety. Sweet without being saccharine. The chocolate provides a bittersweet counterpoint to the warming ginger.

Tea pairings

With chai or spiced black tea

The ginger character resonates beautifully with masala chai's warming spices. Pan brewed chai + Chocolate Ginger biscuit is a serious afternoon combination.

With Yorkshire Tea or English Breakfast

The robust black tea base balances the chocolate ginger sweetness. Classic British tea and biscuit pairing.

With Earl Grey

The bergamot in Earl Grey + the warming ginger + the dark chocolate = unexpected but excellent combination. The citrus floral character complements rather than competes.

With ginger tea

Doubling down on the ginger character. Strong brewed fresh ginger tea + Chocolate Ginger biscuit = winter warmth.

With rooibos

Rooibos's natural sweetness plays beautifully with the dark chocolate. Caffeine free evening pairing.

Why we stock biscuits

Tea and biscuits are the fundamental British afternoon ritual. The pairing is more than coincidence, sweet baked goods balance tea's tannins, the warmth of tea melts biscuit fats subtly, and the social moment ("tea and biscuits") has cultural weight. Our biscuit range complements our tea range, same independent specialist eye, same focus on small batch quality over mass market commodity.

Storage

Airtight tin or bag. Crisp texture preserved 2-3 weeks at room temperature. Beyond that, slight softening, still drinkable but textural quality degrades.

Ingredients (typical)

- Organic flour
- Organic butter
- Organic sugar (golden caster)
- Real ginger (ground and crystallised)
- Dark chocolate (around 55-65% cocoa)
- Eggs
- Bicarbonate of soda
- Other spices (varies)

Organic certified across the supply chain. Made on Mull.

Allergens

- Wheat (gluten)
- Dairy (butter, possibly milk solids in chocolate)
- Eggs
- Soy (sometimes in chocolate emulsifier)

Check current packaging for full allergen information.

Comparison with similar products

Brand	Tier	Quality
Island Bakery Chocolate Ginger	Artisan organic	Premium tier
Border Biscuits Dark Chocolate Ginger	Mid premium	Mid high
Cadbury Chocolate Ginger	Mass market	Standard
Marks & Spencer Belgian Chocolate Ginger	Premium supermarket	High

Buying

Available through specialist UK retailers including teas.co.uk, selected specialty food shops, and direct from Island Bakery's website.

FAQ

Are Island Bakery biscuits organic? Yes, certified organic across the range.

Are they vegan? No, contain butter, eggs. Some Island Bakery products are vegan; the Chocolate Ginger isn't.

Gluten free? No, contains wheat flour.

Best tea pairing? Pan brewed chai or strong Yorkshire Tea with milk and sugar.

How long do they keep? 2-3 weeks airtight at room temperature.

Curator's note: Island Bakery is the artisan biscuit equivalent of premium tea, better than mainstream, accessible enough for daily treat use. Chocolate Ginger biscuits with strong Yorkshire Tea on a wet Saturday afternoon is one of the small civilised British pleasures. Lee, teas.co.uk, Tunbridge Wells.

A natural follow-on: the herbal & fruit infusions and biscuits range.

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