

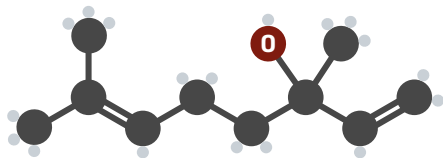


Colombia: Dulce de noche buena

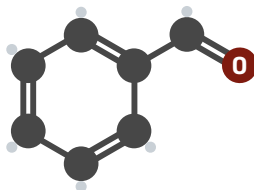


Dulce de noche buena (literally 'Christmas Eve dessert') is a combination of different fruits in syrup. Typically, the fruits in syrup are papaya, figs, and lime, and they are served with cheese, buñuelos (fried dough fritters), hojuelas (crispy fried pastry) and almojábana (cheese bread). Key flavour compounds in papaya include linalool and benzaldehyde. Unusually for a fruit, papaya contains butyric acid, which also contributes to the aroma of parmesan cheese – and may also be why the fruit smells like vomit to some.

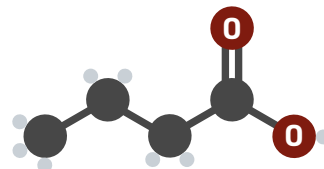
KEY: ● Carbon ○ Oxygen ● Hydrogen



Linalool



Benzaldehyde



Butyric acid