Also new for the Nvigorate team is the work they are investing in freeze drying to reduce the cost of freezer storage which is also opening up their crop to new buyers who want a longer shelf life. "We've had interest from a company who will translate the power of the berries in to a health supplement." says Betty.

What's next? Betty and the team are excited to reveal that very soon a major market player is investigating the berry's use in an exclusive private-label product.

How's that for fancy?

To catch all the health benefits and more on the Nvigorate seabuckthorn berries and the Forbes family team, find them online and in a store near you.

Nvigorate
www.nvigorate.ca
Facebook: @invigorate.ca

SEABUCKTHORN BERRY TART

Recipe courtesy of Chef Derek Cotton

2 large eggs
2 large egg yolks
150g granulated sugar
125 ml Nvigorate Seabuckthorn berry purée
85g cold unsalted butter cubed
whipped cream (optional)

Whisk yolks with sugar over a water bath until light. Add the purée by thirds, whisking constantly for one minute between each. When finished, remove from heat and drop in butter slowly, whisking until incorporated before adding the next batch. Pour into pre-baked 9" pie (or 8 tart) shell(s) and toast under broiler to brown. Let cool for 2 hours in the fridge. Top with whipped cream if desired and a few berries for interest.

Betty Forbes, Nvigorate