

CIDER AND FOOD MATCHING

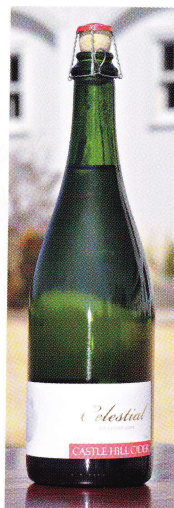
Light Commercial Style Cider

The refreshing fizz of a typical commercial cider makes it a good accompaniment to fried food. The sweetness of many mainstream brands also lends itself to hot food such as curries, where it can counter the spice as well as simply cooling the mouth.



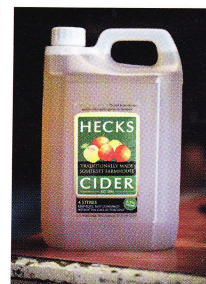
'Apple Wine' Style Cider

Pairs with anything a fresh white wine such as Riesling would. Great with poultry and especially pork, the combination of low tannin and high acidity also makes it a great match for spicy dishes such as Thai or Malaysian cuisine.



Farmhouse 'Scrumpy'

There's a *terroir* truth here that Somerset farmhouse cider is made to go with the local mature Cheddar. The minerally, tannic dryness makes it a great match for salty seafood, and there's enough going on for it to play a similar role to red wine or ale with a variety of dishes from lamb, pork and sausages through to duck and poultry.



Spanish Sidra

The high acidity gives it the power to cut through fatty dishes, and in northern Spain it's often served with ham, chorizo and rib-eye steaks. But the funk also makes it a natural partner for pungent washed-rind cheeses.



French-style Keeved Cider

Try with buckwheat galettes or crêpes, a natural pairing in Brittany, and they know their matches. The combination of natural carbonation and light funk also stands up well to mature soft cheeses such as Camembert or Vignotte.



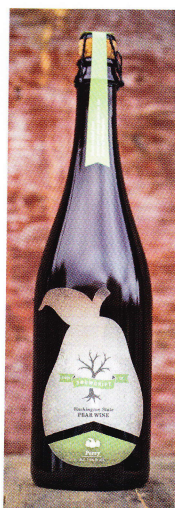
Ice Cider

The intensity of the balanced sweetness and acidity makes ice cider a perfect foil for even the strongest cheeses, and it's beautiful with blue cheeses such as Stilton. Also amazing with rich foie gras or pâté.



Perry

The delicacy of perry means it can be easily overwhelmed, but thoughtful pairing with white meats, fish and seafood brings out all its tantalizing beauty. Also perfect with goats cheese.



Pommeau

A great aperitif. Depth and richness make it a top match for blue cheese or foie gras. But the breadth of flavour from apple to oaky vanilla means it pairs with both light, fresh melon and dark-chocolate desserts. Also complements caramelization and savoury flavours in meat and pies.



Calvados

The perfect partner for dessert. It might seem obvious, but pairing with apple pie or tarte Tatin is sublime. The deep, matured fruit flavours also work well with orange and marmalade, plus it's perfect with dark chocolate.

