

## Chocolate & Beer

Chocolate and beer is a great combination. The North London Branch of CAMRA once again held their chocolate & beer tasting to a sell out audience at the Pineapple in Kentish Town.



Unlike in previous years, this time, there was enough choice within London's growing number of breweries to have just London beers. The chocolates were chosen to either bring out the flavours in the beer (or vice versa) or to soften the flavours. All the chocolates chosen were from Divine, the FreeTrade Chocolate Company, which is 45% owned by cocoa farmers. With the exception of the APA and the Stout, which were bottled conditioned, all the beers were on draft.

The combinations chosen were:

**Hop Stuff APA (Arsenal Pale Ale), 3.8%ABV with White Chocolate** - The bitterness of this quaffable golden beer took the sweetness of the white chocolate.



**ELB Foundation, 4.2%ABV with 70% Dark Chocolate** - This time it was the darkness in this black chocolate that was balanced by the malty sweetness of this best bitter.

**Moncada Stout, 5%ABV with Milk Chocolate with Toffee & Sea Salt** - The complex malt mix gave dry rich roasted notes that were complemented by the rich sweetness of chocolate.

**Brick Blenheim Black 5.3%ABV with Dark Chocolate with Mango & Coconut** - The fruity character of the imported hops and roast notes from the malt, blended with the fruitiness and dry darkness of the chocolate.

**Clarkshaws Hellhound IPA 5.5%ABV with Orange Milk Chocolate** - The chocolate was teamed with this English hopped IPA where the dry hoppy fruitiness built on the chocolate's orange notes and was balanced by its sweetness.

**Tap East Coffee in the Morning 5.6%ABV with 70% Dark Chocolate with Raspberries** - The roasted dry coffee flavour was balanced by the tart raspberries in this black chocolate.



Because everyone's palate is different, attendees liked different combinations - and this was not always the most liked beer or chocolate. Mist combinations were liked by someone, but in this case, the audience voted their favourite combinations (jointly) as Moncada Stout with Milk Chocolate with Toffee & Sea Salt and Hop Stuff APA with White Chocolate; two totally different combinations.

If this has whetted your appetite, then why not come along to the beer and chocolate tasting on the Saturday lunchtime at the Ealing Beer Festival (11th July); see <http://www.eventsbot.com/events/eb636653722>.