

The Paw'fect Pairing

Make Every Cuppa Count when you host a tea party, coffee morning or bake sale for Guide Dogs on April 19! To celebrate, we've partnered with food scientist, **Natalie Alibrandi**, to curate a special pairing menu of sweet and savoury snacks that perfectly complement the UK's most loved teas.

Teas

Earl Grey

A black tea infused with bergamot oil, containing citrusy, floral notes.



Snacks

Lemon treats

Earl Grey pairs zestily with lemon cake, enhancing its aroma and cleansing the palate.

Peppermint

The activation of menthol provides a refreshing, cooling effect.



Dark chocolate with chilli

Peppermint tea enriches dark chocolate and acts as a palate cleanser for spicy snacks.

Jasmine

Delicate floral aroma and a subtly sweet taste.



Coconut macaroons

Jasmine tea complements pastries and subtly sweet or tart desserts, like coconut macaroons.

English breakfast

Robust blend of black teas, known for full-bodied flavour.



Biscuits

English breakfast tea enhances biscuits, without overpowering their sweetness or crunch.

Rooibos (Redbush)

Fermented to bring out the redbrown colour & sweetish flavour.



Mild, creamy cheeses & fruits

Rooibos tea harmonises with mild cheeses like cheddar, brie, or goat's cheese and fruits.

Oolong

Traditional Chinese tea from Camellia Sinensis leaves.



Salami

Oolong tea counters high-fat snacks such as salami, making it a perfect pairing.

Chai

Spiced blend with cinnamon, cardamom, ginger and cloves.



Spiced carrot cake

Chai tea blends with spiced foods like carrot cake, elevating the warm, comforting flavours.

Darjeeling

Floral black tea with fruity undertones; 'champagne of teas'.



Fruity treats

Darjeeling's floral notes enhance fruit treats like Victoria sponge, offering delicious harmony.

Choose your favourite combination – if there's a better excuse to get together over a cuppa we haven't heard it!



Head over to <u>guidedogs.org.uk/cuppa</u> to get your free fundraising pack today.

