

BEAUTY IS IN THE EYE OF THE BEER HOLDER.

Gail Ambrosius
CHOCOLATIER — MADISON

BEERIFIC TASTER'S BOX

TASTE RESPONSIBLY



The best part of pairing beer and chocolate is the journey. Experiment. Fearlessly try different combinations. Enjoy the beautiful balance of flavors. Feel the push-and-pull contrast that puts the pepper in the pot and brings the spice to life. When you find a pairing that speaks to you, it can be pure magic.

~Gail Ambrosius



LIST OF BEERS NEEDED

American Double Imperial

IPA

Belgian

Pale Ale

Stout (American, English, Irish)

Imperial Stout

WHEN PAIRING CHOCOLATE WITH BEERS, THINK ABOUT...

~Caramel usually goes well with malty or caramelized beers, or try contrasting with a hoppy beer.

~Pair something fruity or spicy with Belgian-style ales—it can bring out the ale's fruit notes.

~Spice is appearing more often in craft beers like the Belgian-style ales. Create an interesting interplay by pairing with savory chocolates, such as our **Shiitake** truffle.

~Stouts and porters can stand up to chocolate with high cacao percentages. These also pair well with bold coffee flavors or something with a bit of heat, like our **Cinnamon/Cayenne** truffle.

~Some bourbon-barrel stouts are fantastic with big fruit flavors such as blueberry, cherry and raspberry. The tartness balances some of the stout's prominent bourbon and vanilla flavors.

~American pale ales (APA) are more enjoyable when paired with strong flavors like our **Lemongrass with Ginger** truffle. The contrast adds a layer of depth.

~Mellow hoppy beers by pairing these with caramel flavors or enhancing the flavor with tart fruits like cranberries.

~A summer favorite, the hops in Indian pale ales (IPA) lend a citrusy flavor. Enjoy them with citrus-tinged herbal chocolates, such as those featuring lavender or bergamot.

YES, MY NAME REALLY IS GAIL AMBROSIUS.

Gail Ambrosius Chocolatier makes deliciously exotic dark chocolates in her Atwood Avenue shop for legions of loyal fans in Madison and around the country. Inspired by the unique flavors of the finest single-origin chocolates, Gail is constantly concocting new signature truffles and treats to create the ultimate chocolate experience.

GAILAMBROSIUS.COM

2086 ATWOOD AVE | MADISON WI 53704 | 608 249 3500





american double imperial ipa

AMERICAN DOUBLE IMPERIAL IPA

Pair an American Double or Imperial IPA beer such as *Ale Asylum's Satisfaction Jacksin* – With over three pounds of Centennial hops per barrel, this double IPA has a slightly punishing yet entirely pleasing bitterness that dances on the tongue. When paired with our **Caramel Sprinkled with Sea Salt** this creates a moment of bliss. The caramel sweetness calms any hint of bitterness from the beer and the salt elevates the hoppy notes.



aleasylum.com



belgian

BELGIAN

Try a Belgian style such as *Ale Asylum's Tripel Nova* – Golden in color with a bouquet of fruit and spice, this Belgian-style *Tripel* has a touch of sweetness and a crisp, euphoric finish. Match this with our **Cointreau** truffle. The orange/chocolate combo accentuates the crisp finish of this luscious *Tripel*.



pale ale

PALE ALE

Pair a Pale Ale such as *Furthermore's Knot Stock* – The real treat of this American Pale Ale (APA) is the tangle of flavors created by the mix of fresh cracked pepper and Northern Brewer Hops. The zing of the hops plays well with our **Lemongrass with Ginger** truffle. The beer's caramel malt tames the spices and the coconut milk in the truffle rounds out the flavors.





FURTHERMORE
BEER 

furthermorebeer.com



american, english
or irish stout

AMERICAN, ENGLISH ~or~ IRISH STOUT

Try an American, English or Irish stout beer such as *Furthermore's Three Feet Deep* – Deep-roasted malt is what makes a stout a stout, and years ago the fire of the kiln would have added its distinct smoky flavor during the roasting process. *Three Feet Deep* rekindles that lost flavor with a hint of peat-smoked malt. This beer pairs perfectly with our **Blueberry** truffle. The earthiness of the blueberries marries well with the smokey qualities of the beer, bringing out the best of both.



stout

STOUT

Try a Stout such as *New Holland's Dragon's Milk Ale* – Expect a complex ale with a soft, rich caramel-malt character, intermingled with deep vanilla tones, and dancing in an oak bath. When paired with our savory **Shiitake** truffle, this beer conveys richness of flavor and is the ultimate expression of umami.



newhollandbrew.com



imperial stout

IMPERIAL STOUT

Pair an Imperial stout beer such as *New Holland's Night Tripper* – A dark, mysterious and poetic Imperial Stout, *Night Tripper's* abundance of roasted malts combined with flaked barley create a rich, roasty beer with deeply intense and lush flavors.

Night Tripper's layered, nuanced tones invite intrigue and reward a curious palate. This is a delightful contrast when paired with the sweetness of our **Raspberry** truffle or the heat of our **Cinnamon/Cayenne** truffle. A great way to experience the interplay of flavors from sweet to savory!

