

# The Perfect Choice After Meal With Chocolate Dessert With The Essential And

Looking for the perfect dessert to end your meal on a sweet note? Chocolate is always a good choice, and when paired with the right wine, it can be even more delicious. Here are a few tips for choosing the perfect chocolate dessert and wine pairing.



## The Perfect Choice After Meal With Chocolate Dessert with The Essential and Simple Cookbook That'll Drive You Crazy

by Christine Sahadi Whelan

★★★★☆ 4.7 out of 5

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Print length : 353 pages



## Consider the type of chocolate

The first step is to consider the type of chocolate you are serving. Dark chocolate, milk chocolate, and white chocolate all have different flavor profiles, so you will want to choose a wine that will complement the chocolate's flavor. For example, dark chocolate pairs well with a full-bodied red wine, while milk chocolate pairs well with a lighter-bodied white wine.

## Consider the sweetness of the chocolate

The sweetness of the chocolate is also an important factor to consider. If you are serving a very sweet chocolate dessert, you will want to choose a wine that is not too sweet. Otherwise, the sweetness of the wine will overpower the chocolate. On the other hand, if you are serving a less sweet chocolate dessert, you can choose a wine that is sweeter.

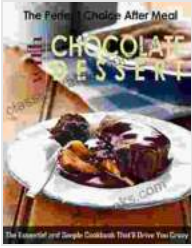
### **Consider the occasion**

The occasion is also an important factor to consider when choosing a chocolate dessert and wine pairing. If you are having a formal dinner party, you will want to choose a more sophisticated wine pairing. For example, you could serve a dark chocolate soufflé with a glass of vintage port. If you are having a more casual gathering, you can choose a more simple wine pairing. For example, you could serve a chocolate chip cookie with a glass of milk.

### **Here are a few specific chocolate dessert and wine pairings that we recommend:**

- Dark chocolate truffles with a glass of Cabernet Sauvignon
- Milk chocolate mousse with a glass of Pinot Noir
- White chocolate crème brûlée with a glass of Riesling
- Chocolate lava cake with a glass of Zinfandel
- Chocolate chip cookies with a glass of milk

No matter what chocolate dessert you choose, you are sure to find the perfect wine pairing to complement it. So next time you are looking for the perfect way to end your meal, reach for a piece of chocolate and a glass of wine. You won't be disappointed.



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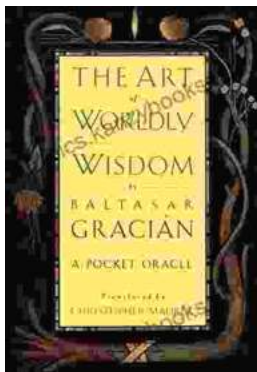
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