



# Sharing AND Pairing

Transform a social affair into something special. Or a private one into something more. With its subtly silky texture, bright acidity and lithe body, Dolce will highlight every friendly occasion, by itself or with a multitude of culinary complements. Here are some thoughts to enhance your enjoyment of Dolce.

## SAVORY

### Most Compatible

Foie Gras, Seared, Chilled Foie Gras Terrines, Foie Gras Mousse. Noble cheese such as: Roquefort, Stilton, Gorgonzola. Dry-aged, salty cheeses as an accent: Vieille Mimolette, Asiago, Parmesan, Dry-aged Gouda. Some cured meats: Prosciutto, Bresaola, Coppa, Culatello.

### Style & Ideas

Crumbled Blue Cheese with Raspberry Vinaigrette and Hazelnuts. Chilled Foie Gras Terrine with Wine Gelée. Seared Foie Gras with Mango Coulis. Fig Wrapped in Prosciutto with Curl of Parmesan. One Perfectly Ripened Cheese with Dried Apricots and Fresh Pistachios.

### When to Serve

As a *First Course*: Foie Gras or Cured Meats.

As the *Cheese Course*: Served after the Main Course. As *Dessert*: Any cheese course with Dolce can be served instead of dessert.

### Tips & Notes for Savories

Keep these dramatically contrasting flavors very simple. Use very few ingredients. Avoid cluttered plates. Always taste your creation with the wine before serving them, to ensure a dynamic match! ■

## CHOCOLATE

### Most Compatible

Dark Chocolate, Bittersweet Chocolate, White Chocolate. Don't avoid the chocolate, only the cocoa fat as in milk chocolate.

### Style & Preparation

Lacey Chocolate Galettes, Chocolate Soufflés, Chocolate Brioche Bread Pudding, White Chocolate Mousse with Pistachio Tuile, Chocolate Torte with Almonds, White Chocolate Soufflé with Raspberries.

### Techniques That Work

A Dessert with: Low Sugar, Low Fat, Full Flavors, Luscious Texture, Elegant and Rich Not Fat, Simple Flavors, Few & Distinctive Ingredients.

### Nuts and Chocolate

Nuts and chocolate are great friends... they're great with Dolce too. Delicious to try: Pistachios, Almonds, Peanuts, Pecans, Walnuts, Hazelnuts.

### Tips & Notes

Cream in small doses or a drizzle of Crème Anglaise is a wonderful complement. A hint of tart, crisp flavors are excellent contrasts for chocolate. Best to avoid dense, buttery chocolate desserts such as: Truffles, Chocolate Decadence, Dense or Goopy Chocolate Mousse, Heavy Cream and Milk Chocolate Mint. ■

## PUDDINGS, CUSTARDS AND CREAMS

### Style & Preparation

Crème Brûlée, Crème Caramel, Tiramisu, Petit Pots à la Crème, Soufflés, Flan, Ice Cream, Bread Puddings, Ice Soufflés, Crème Anglaise, Puddings (try butterscotch).

### Cooking Techniques

Eggs combined with milk or cream creates a velvety texture... Delicious with Dolce! However, too much egg or cream in the dessert can overpower the wine and seem heavy.

*"Puddings, Custards and Creams" continued*



*"Puddings, Custards and Creams" continued*

**Sweetness**

Keep the dessert less sweet than the wine. For a delicate balance with Dolce, create lightly sweet and gently rich desserts. Very sweet desserts that are also rich will seem cloying and dense.

**Tartness**

Add fresh fruit, fruit coulis or sauce (such as raspberry, orange, or lemon) to a dessert that is rich. This slight acidic accent will contrast the creamy richness in the dessert and create a beautiful match with Dolce.

**Cream & Richness**

Avoid garnishing these desserts with additional cream. When measuring and cooking, it is better to have more cream than egg.

**Tips & Notes**

If the dessert is rich: Use less sugar. Use as little egg as possible. Use natural sugars. ■

## FRUITS

**Most Compatible**

Peaches, Apricots, Pears, Passion Fruit, Nectarines, Mangos, Kiwi, Raspberries, Blackberries, Blueberries, Plums, Cherries, Figs, Apples, Strawberries, Rhubarb, Bananas, Pineapple, Entire Citrus Family.

**Style & Preparation**

Pies, Tarts, Soufflés, Compotes, Sorbets, Granités, Pastries, Chilled Fresh Fruit, Fruit Coulis, Fruit Purées, Dried and Sundried Fruit. Sautéed, Roasted, Flambéed, Poached, Baked and Marinated Fruit.

**Sweetness**

Keep the dessert less sweet than the wine. Use natural sweetness: Honey, Maple Syrup, Brown Sugar, Fruit Sugar. Accent Flavors: Drizzle of Caramel, Sprinkling of Praline, Crispy Tuile.

**Tartness**

*Complement:* Keep acidity of fruit and wine balanced. Example: Peach Pie; Fig Tart. *Contrast:* Fruit is more tart than the wine. For a delicate contrast, try Raspberry Tart or Kiwi Tart.

**Cream with Fruit**

*Cream Adds:* Richness, Body and Texture. To harmonize a tart or acidic dessert with Dolce, add a touch of cream. The natural acid in Dolce will contrast and refresh a rich dessert.

**Tips & Notes**

Find a balance in the combined flavor of the dessert and Dolce. Balance the Acidity, Sweetness, Richness, Texture and Flavor. ■

© 2008 Dolce.  
All Rights Reserved.