



I discovered there is quite an art to matching coffee with truffles.

With milk or slightly dark chocolate (less than 70%), nut-toned coffees from **Brazil, Columbia, Honduras, Mexico or Peru** are good choices. The nut base notes in the coffee pair nicely with the sweetness in the chocolate.

Fruity and floral coffees with light and milk chocolate (less than 55% cocoa content), pair with **African, Costa Rican, Guatemalan, Panamanian and Salvadoran** coffees. Spoiler alert: this chocolate has lots of sugar in it.

Earthy and spicy coffees from **Indonesia and New Guinea** match well with chocolate with 50 - 70% cocoa. These coffees tend to be low acid and the heavier “feel” complements slightly bitter chocolate.

Dark roasts were recommended by our Snapping Turtle coffee experts.

Dark roast coffee matches well with dark chocolate. The darkest roasts however, tend toward bitterness so a Vienna roast is recommended. French roasts fall between the Vienna roasts and the darkest, bitter roasts and work well with all dark roasts. Specific to Snapping Turtle, is **Millrace**, one of their favourites and is always on brew if you need a fast grab and go. This coffee has actual chocolate undertones so is hard to beat for our truffle tasting. Another good choice is the **Heritage Blend**, a medium roast that avoids the burnt tones of the very dark roasts.