



**CHOCOLATE**  
PAIRING GUIDE



INTENSE DARK™

Discover luxuriously deep and velvety dark chocolate with **Ghirardelli® Intense Dark™**

Our range of all natural high-cacao content Intense Dark chocolate delivers the most intense chocolate experience by creating exclusive bean blends with only the best ingredients. And while it's wonderful alone, pairing Intense Dark with other foods and beverages takes your enjoyment to a whole new level.

From classic pairings to unlikely match ups, it's fun to experiment with taste profiles and discover one-of-a-kind combinations. We invite you to explore the suggestions in this guide and then try a few of your own.

Be creative. Be daring. Be inspired. And remember, the intense pairing possibilities are endless.

To get started, first learn how to truly lose yourself in all that is **Intense Dark chocolate.**

**Admire** the attractive gloss that's unique to fine chocolate.

**Take** in the aroma of rich, deep chocolate, hints of toasted nuts, roasted coffee, dried fruit and more.

**Listen** for the "snap" when you break it in half. That's your first clue to the texture and quality of the chocolate.

**Hold** the chocolate against the roof of your mouth. Revel in the velvety smooth texture as it begins to melt.

**Savor** the flavors that fill your mouth. It's so much more than simply chocolate.

Now you're ready to enjoy some delectable **Intense Dark chocolate pairings.**



## **INTENSE DARK™** **60% CACAO** EVENING DREAM®

Perfect Pairings for  
60% Cacao Evening Dream

### **Drinks**

Zinfandel, ideally late harvest

Vin Santo  
(Italian dessert wine)

A cup of latte

### **Foods**

Dried mango slices

Coconut macaroons

Caramel popcorn

Pretzels



**INTENSE DARK™**  
**72% CACAO**  
TWILIGHT DELIGHT®

Perfect Pairings for  
72% Cacao Twilight Delight

**Drinks**

Cabernet Sauvignon  
A snifter of Cognac  
A warm cup of black tea

**Foods**

Sweet baguette  
Toasted almonds  
Dried fruits such as figs,  
raisins and dried cherries



**INTENSE DARK™**  
**86% CACAO**  
MIDNIGHT REVERIE®

Perfect Pairings for  
86% Cacao Midnight Reverie

**Drinks**

Syrah or any dry red wine  
Vintage Port  
Sauternes  
(French dessert wine)

**Foods**

Roasted and salted  
macadamia nuts  
“Fig spread” on a slice of  
toasted baguette  
Gourmet marshmallows  
Fruit jellies (paté de fruits)

# INTENSE DARK™ TOFFEE INTERLUDE®

Perfect Pairings for  
Toffee Interlude

## Drinks

Riesling, ideally late harvest  
Drambuie  
Cream sherry  
A cup of chai

## Foods

Salty snacks  
Salt & vinegar chips  
Chex® party mix





## INTENSE DARK™ SEA SALT SOIREE™

Perfect Pairings for  
Sea Salt Soiree

### Drinks

Shiraz

Sweeter black/brown beers  
such as a Porter or Stout

Añejo Tequila (aged Tequila)

### Foods

Dried, sweetened  
black cherries

BBQ potato chips

Candied orange peel

# INTENSE DARK™ HAZELNUT HEAVEN™

Perfect Pairings for  
Hazelnut Heaven

## Drinks

Red wines — full-flavored, soft tannins,  
such as Barbera

Nut-flavored liqueurs such as Frangelico

## Foods

Dried, sweetened ginger pieces

Fresh figs

Your favorite biscotti





INTENSE DARK™

