

The optimal combination of the right beer with the right food can determine how well food and beer taste together. With the goal of maximum enjoyment, it is therefore always important to perfectly combine food and beer.

Definition Food Pairing

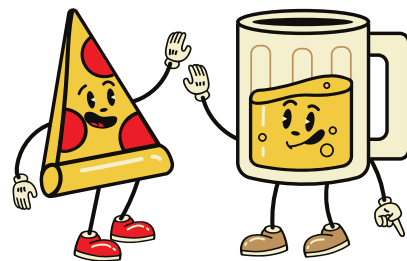
Food pairing is a method for identifying which foods go well together from a flavor standpoint, while food combining identifies foods that match from a nutritional or digestive standpoint. The method is based on the principle that foods combine well with one another when they share key flavor components.

Wikipedia, Stichwort "Foodpairing"

Food Pairing with Beer

Foodpairing takes place in all areas of the food industry. However, this chapter is primarily concerned with the combination of beer and food. The flavors can support each other

- support each other
- mask
- complement
- reinforce



Of course, this sounds very contradictory at first, but there is usually more than one beer that goes well with a dish. Especially since tastes are so different, some people respond differently to some food pairings. That's why it's all the more important to have a clear line when food pairing.

Simple rules for food pairing with beer

- In a dish with multiple components, focus on the dominant ingredients when food pairing.
- Hop-forward beers pair well with spicier foods, as the hops soften the spiciness in the mouth.
- Fatty foods can work especially well with highly carbonated beers. However, beers with more alcohol can also be super with the fat.
- Beers with a heavy body need flavorful food