

3 SIMPLE STEPS

HOW TO PAIR WINE WITH SPICES

"But in truth, should I meet with gold or spices in great quantity, I shall remain till I collect as much as possible, and for this purpose I am proceeding solely in quest of them" - Christopher Columbus



PAIR FLAVOURS NOT INGREDIENTS



Think about the dominant flavours of the spices you are cooking with. Earthy & aromatic spices like cumin and cardamom go well with riesling or sparkling white varieties

FORGET THE RULES YOU KNOW



We have all heard that red wine is for red meat and white wine is for seafood. That is not true at all. Consider the main base flavours in the meal and find a contrasting or complementary flavour wine to match.

USE YOUR INSTINCT



As a cook, you are the expert of your cuisine so think about the dominant flavours in your dish when choosing the right wine to pair it with. Have fun with it and don't worry too much about getting it perfect!

**FOLLOW THESE THREE TIPS AND
IN NO TIME YOU WILL BE THE
EXPERT AT PARING THE RIGHT
SPICES WITH THE RIGHT WINE.**