



Beer Tasting Platter with Menu Samplers

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

This is a great way of keeping costs down and controlling wastage, and it gives staff the opportunity to upsell tasters off the menu for your customers to experience items that they may not have had previously.

Discovering a taster matched with a beer creates an out of the box experience with a point of difference and a little wow factor guests are sure to remember. It also creates the opportunity to convert beer-only customers into potential diners.

See the reverse for the matchings, and go to anchorfoodprofessionals.com for the recipes and much more.



On this Tasting Platter

PORK HOCK TERRINE WITH HOUSE-MADE PICKLES, WHIPPED HERB SOUR CREAM & BEER MUSTARD MATCHED WITH APA.

The smokiness of the pork hock in the terrine and herb sour cream match beautifully with the herbaceous notes in an APA style beer not only helping to compliment but also balance the dish.

SUSTAINABLE NEW ZEALAND SEAFOOD RILLETTE, FENNEL SALSA & SOUR DOUGH CROSTINI MATCHED WITH HAZY PALE ALE

New Zealand seafood with a subtle smoke and zesty salsa lends itself well to the citrus hints in the Citra hops used in many NZ pale ales. Not only contrasting but satisfyingly palate cleansing.

MUSHROOM FRIES AND MAINLAND SMOKED CHEDDAR FONDUE, MATCHED WITH HOPPED PILSNER

As this dish is naturally quite earthy, we need quite a clean, crisp and refreshing beer to cut through while also elevating the umami characteristics in the mushrooms.

SALTED CHOCOLATE PUDDING AND NO CHURN CREAM CHEESE ICE-CREAM MATCHED WITH ESPRESSO STOUT

Dark chocolate equals dark beer. An awesome way to match beer even with dessert, to compliment and build layers of flavour in both the dish and the beer.



Anchor Cream Cheese, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavours. Just the pure, natural butter taste we all know and love.



Mainland Smoked Cheddar is an aged cheddar cheese with a subtle wood smoke flavour. Adjust the smokiness by adding more or less to your dish.

My Beer & Food Matching Ethos

Beer matching is a lot like flavour matching in menu development. Dish building is easier than you think by simply following a few easy guidelines.

Balance, compliment or contrast your beer to an element of a dish, e.g. a lightly hopped hazy pale ale with citrus notes will work well with seafood flavours.

The size, strength & boldness of the beer versus the subtle or boldness of a dish is key. A big beer might overpower a subtle dish, and vice versa beer might be lost when served with a strong flavour-packed dish.

Locality and seasonality of the beer and produce or local dishes is a no-brainer.

Flavour cues and commonalities in a dish can help with elements to pick a perfect beer match. For example, pork & herb: herby hoppy beers, dark chocolate: dark beer, or summer seafood: fresh clean beers like a lager or pale ale.

Tip

The fun part! You need to taste a bunch of different beers. Taste each beer and write down some flavours you can pick in each of them. Simply match those to flavour elements in your dishes on your menu.