

Typhoo:

Replace Wine with Tea

When we were invited to a tea and food pairing session, one went for the sheer audacity of the organizers to replace the wonderful wine with tea. Tea belongs to one kingdom, whereas wine contrarily to another. And the two are as distinct from each other, as is, a parallel line.

By the end of the eventful afternoon, we came to this conclusion which is more like advice, as pairing tea with food has changed our lives tastefully.

Typhoo's unique out of the pot journey had Chef Vicky Ratnani perfectly balancing food with the right type of tea allowing one to explore new tastes and uncover hidden flavours.

The method behind tea pairing is much like wine pairing. Stronger black teas go with more strongly-flavored and spicy foods. Lighter black teas go with more lightly – flavoured foods. Green teas go better with savoury foods such as fish, sushi, Asian foods and noodles.

Tea is like any small mid-course or a palate cleanser, a great flavour bridge from one course to the next. It refreshes and readies the palate to savour the next course in your meal. Teas are also a healthier accompaniment than wine, as it fills in the flavor gaps in a dish, which if left unfulfilled can leave you craving for more food.

