

Title:

Best Food And Wine Pairings

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Summary:

Are you looking forward to pair your favorite meal with a good quality wine, then you require to have an extensive knowledge about pairing the wine and food in a correct order. In case, you fail to do so, you will spoil the whole fun. In fact you would be spoiling the taste of the best quality wine and the best food item.

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Article Body:

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The bad qualities you may introduce via pairing wine and food in an incorrect form include extra sweetness, bitterness, alcoholic properties and non-desirable metallic flavors.

You can easily adopt several foolproof methods to pair food and wine in correct form. First and foremost, you should remember that the food and wine you want to pair should have similar characteristics. You should think of a porter if you want to have red wine in your lunch or dinner. The reason is that both these items have strong flavors. You should not mix and pair food and wine that consist of characteristics different from each other. Most people try to pair sweet wine with steak and end up getting undesirable results.

Mixing wine and food of different characteristics will prove to be a very bad experience for you. Proper pairing will work towards providing a distinct and pleasant element to your overall wining and dining experience.

Experts believe that wine with citrus taste will go well with chicken laced with butter and garlic sauce. You would simply love the outcome.

You should follow certain rules before starting off to prepare new dishes for wines with high alcohol flavor. High alcohol flavored wines should be combined with barbecued dishes such as barbecued meats. If you happen to pair your favorite wine with light flavored dish, then chances are that wine will overpower the dish. You will end up feeling that you have been just having a glass of wine for so long.

In case, you like wines that consist of a lot of tannin, then you should pair them with dishes rich in salt or protein content.

You can also enjoy desert wine via mixing sweet wine with your favorite dessert that is sweet in moderate amount. Do not look for sweets that have too much sugar content. This will over seventeen your dish.

You should also trust you own instincts prior to combining foods and wines together. Try to figure out what you want to drink and eat. Thereafter, slip some wine and take a bite of the food you have prepared in order to figure out what will suit your taste buds.

You should not go for wine that you don't like or a dish you have never tried before. Experimenting is good but don't try to go for anything that may provide you bad taste.

Best food and wine pairings result from a lot of research and experiment. You should learn a lot about wine, different types of cuisines and the results these provide when in combination. You would definitely be able to make great pairs if you make some efforts towards research work.