FOODPAIRING®

Buffalo mozzarella

Camembert

Yoghurt

Veal sweetbread

Belvedere Bloody Mary

Hare

Nolet's Silver Dry Gin

Rabbit

Gueuze

Damask rose

Pineapple

Rambutan

Violet

Apple

Peppermint

Edible crab

Sherry vinegar

Pout whiting

Fish miso

Shellfish fumet

Apple wood smoke

Alonga

Fava Bean

Honey 'Buckwheat'

Asperge verte

Praliné Noisette 50%

Butternut

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BRESC
Produits Culinaires

WHAT EXACTLY IS FOODPAIRING?

Foodpairing is a method for identifying which foods go aromatic well together. The method is based on the principle that foods combine well with one another when they share major aroma components. Our sense of smell is responsible for 80% of our flavour experience, making aromas a key driver for the creation of food combinations.

WHAT IS A FOODPAIRING TREE AND HOW CAN I USE IT?

Once the aroma components of a particular food have been analyzed, they are compared to a database of several hundreds other food & beverages products. Products which have aroma components in common with the original ingredient are retained. The results are then graphically presented on a Foodpairing tree. The chosen food is placed at the center of the tree and surrounded by possible combinations. The closer to the center, the better the match.
Discover new matching ingredient and create exciting taste combinations at Foodpairing.com!

| Dairy | Meat | Herbs & Spices | Condiments | Vegetables | Pastry | Sea Products | Fruits | Drinks |