

Neuhaus blends the best from Brazil and Colombia in a gift box
The latest collection combines pralines and coffee for a perfect ritual of flavours

Jean Neuhaus created the praline more than 160 years ago. It was the first in a long series of innovations by this Belgian company. Today Neuhaus has created yet another première: the very first praline and coffee foodpairing ritual. With the Coffee & Pralines Collection comprising six surprising pralines and two unique types of coffee of Brazilian and Colombian origin, every coffee ritual is a moment to remember.

Dream duo

Food pairing is based on the principle that flavours enhance or complement each other if they have common components. Chocolate and coffee are a perfect example of a match that is made in heaven, an aspect that clearly holds no secrets for Belgians. A study by iVox from 2017 revealed that an impressive 33% of Belgian pralines are consumed while drinking a cup of coffee. With the Coffee & Pralines Collection, Neuhaus offers a combination of both pralines and coffee for the perfect break.

Specifically for this collection, the Neuhaus *Master Chocolatiers* created two sets of three pralines that go perfectly with two unique types of coffee. They selected beans from Colombia and Brazil, two world leaders in the cocoa sector and coffee production. Both the cocoa and coffee beans are single origin: in other words they come from the same region to guarantee a pure and authentic flavour.

Coffee ritual 2.0

The ritual is all about tasting: the three pralines are eaten one after the other in a specific order from delicate to intense together with a drink of coffee from the same region. The Santa Rosa coffee from Brazil has a sweet undertone of milk chocolate and hazelnut and is drunk in combination with pralines made with Brazilian cocoa (67%) with lime, gingerbread and caramel among others. The Finca el Para coffee from Colombia has hints of black tea and dark chocolate and is drunk with pralines made with Colombian cocoa (65%) with raspberry, crunchy feuilletine and samba tea.

To bring out the full depth of the flavours, the Master Chocolatiers recommend a tasting ritual that offers guests the perfect surprise: start with a sip of coffee to pick up the flavour. Then let the first praline slowly melt on the tongue and enjoy the pleasure as the coating melts away followed by the revelation of the filling. Finish the ritual with a sip of coffee so that the flavours blend together in the mouth. Repeat the ritual for the second and third praline. Enjoy!

Luxury box

The Coffee & Pralines Collection is available in two versions. The Experience Box contains 36 pralines and two 100-g packets of Brazil and Colombia single origin coffees – enough for 12 delicious coffee and praline rituals. The Origin Box contains 24 pralines which are just right for eight relaxing coffee and praline rituals. Both boxes are simple and elegant with a luxury

finish. They contain a leaflet that provides full details about the production process and the ideal coffee ritual. The collection is available from October 2018.