TEA & SPA GIRLS' NIGHT IN

# Tea & Dark Chocolate Pairings

*A Simple Tasting Guide for Your Tea Bar*

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Pair warm, fragrant teas with **60%–72% dark chocolate squares** (such as Lindt Excellence, Ghirardelli Intense Dark, or Green & Black's). Sip the tea first, let a square of chocolate melt slowly, and take another sip to notice how the flavors bloom together.

### Earl Grey Tea + Classic 70% Dark Chocolate

Bright, floral bergamot citrus cuts right through the richness of pure dark cocoa, creating the flavor of a silky chocolate-covered orange truffle.

### Peppermint Tea + Dark Chocolate Sea Salt

Cool, crisp peppermint paired with deep cocoa and a touch of flaky sea salt tastes like an elevated peppermint patty—cozy and soothing as the night winds down.

### Hibiscus Berry Tea + Raspberry Dark Chocolate

Tart, ruby-red hibiscus brings out the natural berry notes in fruit-infused dark chocolate for a vibrant, dessert-like pairing without extra sweetness.

### Chamomile Tea + Honey-Sweetened Dark Chocolate (60%)

Gentle chamomile carries natural apple-and-honey notes that harmonize beautifully with a slightly sweeter, creamier dark chocolate square.

### Jasmine Green Tea + Almond or Hazelnut Dark Chocolate

Delicate floral green tea balances the warm, roasted crunch of nut-studded dark chocolate while keeping the palate light and refreshed.

**HOSTESS SERVING TIP**

Break chocolate bars into bite-sized squares on a vintage saucer—or set out individually wrapped squares—so guests can easily sample two or three pairings throughout the evening.

*"Be still, and know that I am God." — Psalm 46:10*

CURATED BY **ISABELLA BOSTON • BELLA'S ATTIC STUDIO**