



**Typhoo presents a first of its kind Tea and Food pairing session
with the renowned Chef Vicky Ratnani**
-An adventurous journey in the land of flavours-

23 January, 2013, New Delhi: 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-flavoured 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 flavour gaps in a dish, which if left unfulfilled can leave you craving for more food.

Celebrated Chef Vicky Ratnani demonstrated the versatility of the beverage with a specially prepared menu and how, like wine, different teas can be paired perfectly with different types of food. Chef Vicky said, "What I find exciting is the fact that flavoured tea offers variety of taste and enriches the food pairing with the tea. Being a Tea drinker for many years, I feel different in terms of flavour, nostalgia, energy, comfort of tea when I have a cup of Typhoo.....that's what makes me go 'oo'."

Present at the occasion, Typhoo spokesperson Ms. Renu Kakkar said, "Typhoo offers an exciting range of teas to its Indian customers. Typhoo Darjeeling goes excellently with creamy desserts, cream cheese sandwiches, and mawa cake. Typhoo Classic Assam is perfect with rich red meats, pastas, samosas, chocolate, rich cakes and desserts. Typhoo English Breakfast is a great drink to sip with your egg bhurji and aloo parantha. Typhoo Earl Grey is good with creamy desserts, mild English cheeses, lemon and orange flavoured cakes and desserts, like rabdi, faluda and kulfi. Opt for Typhoo Green tea if you're planning a meal of seafood, fish, chicken, salads or Japanese, Chinese, Thai and other Asian foods. Typhoo Fruit Infusions, meanwhile, go best with fruity and sweet foods or as an ingredient for cocktails and mocktails".

So enjoy a hot cup of tea or a cold glass of fruit infusion the next time you sit down for a meal.

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