

Dark Chocolate

Food Pairing: CWB Pairing Exclusive
Slice a banana into bite-sized pieces. Top each piece with a button of fresh salted almond butter. Top that with a generous pieces of Gracias Dark Chocolate.

Wine Pairing: Port

Fig Balsamic with Black Salt

Pairing: Slice strawberries and add to a bowl of Coconut Bliss Vanilla or your favorite ice cream. Melt 1/3 to 1/2 of the chocolate bar on very low heat in a sauce pan to top off your ice cream.

*For a kick, add *oil cured black olives*.

Wine Pairing: Malbec

Truffle Oil with Black Salt

Food Pairing: This chocolate is the perfect addition to a savory/sweet platter. Break apart Truffle Oil and Black Salt Bar and add to a platter with toasted bread, arugula, raspberries, bacon, or smoked salmon, dates, apricot or tomato jam, and sweet pickled red peppers.

Wine Pairing: Zinfandel or Smokey Chardonnay

Lavender Honey with Almonds

Food Pairing: Smother a light goat cheese with your favorite raw honey. Add sliced fresh figs as a side.

Wine Pairing: Sangiovese, or Riesling

Citrus-Habanero with Hazelnuts

Food Pairing: Roast poblano chiles in a very hot cast iron skillet or over an open flame until blackened. Slice slightly blackened chiles in half. Drizzle with olive oil and top with Marcona Almonds.

Wine Pairing: Sauvignon Blanc

Rose with Dried Plum

Food Pairing: Spread unflavored cashew cheese and a thin layer of plum preserves on your favorite wafer cracker. Add sliced dried plums and pistachios to top off the concoction.

Wine Pairing: Sparkling Rose

Pecans and Cacao Nibs

Food Pairing: Caramelize pears by adding sliced pears to a hot coconut-oiled skillet. Optional but delicious to add bourbon and/or sugar to the pears for a flavorful boost. Add pecans to the skillet and enjoy once pears are browned.

Wine Pairing: Syrah



Cultivated Wellbeing