

McVitie's marks International Tea Day with tea and biscuit pairing notes

15 December 2015: Today the world will mark International Tea Day, and to celebrate McVitie's has teamed up with tea expert Angela Pryce to create tea and biscuit tasting notes to help pick the perfect biccie to enjoy with your chosen cuppa.

Brits chomp their way through 100 million McVitie's biscuits* and sip 165 million cups of tea every day. Of the classic combination, Angela says: "Consuming food with tea has been a custom in Britain since the 19th Century, and the biscuit has soon become one of the nation's most popular food choices to enjoy with a brew. Sitting down with a cup of tea and a biscuit is now a cornerstone of British life – and with very good reason!"

THE PAIRINGS

MILK CHOCOLATE HOBNOB

Nose: Creamy milk chocolate – smells like a smile.

Taste: The gentlest of bites, with a crumbly finish.

Smooth chocolate covered oats, gives a full, wholesome mouthfeel. Guaranteed to tease your taste buds, this is a sweet biscuit that will make your mouth water.

Mood/occasion: A biscuit for sharing, something to be savoured – elegant and also rather special.

This tea and biscuit moment calls for your finest bone china.

Tea Matches: A Darjeeling black tea, with its inherent crisp, muscatel finish, cuts perfectly through the creamy milk chocolate of the Hobnob. The Darjeeling tea cleanses the palate, shortening the creamy taste and offsets the sweetness of the chocolate – leaving a fresh taste in the mouth.

RICH TEA

Nose: Smells buttery and creamy – an enveloping 'hug' of a biscuit.

Taste: A satisfying crunch, short and sweet.

A lovely full-bodied, lingering mouthfeel with a creamy vanilla taste. Uncomplicated, simply satisfying.

Mood/occasion: The name says it all! Best served with good, old-fashioned tea.

A biscuit for dunking – preferably into a large steaming mug of a traditional 'Builders Brew' British black tea. The rounded, creamy taste combined with warm milky tea offers comfort, warmth and a reassuring feeling of home.

Best served up in pyjamas, under a blanket, alone or with friends.

Tea match: A rich brown liquor with a coppery infusion, ensure it's served with milk as it enhances the biscuit's creaminess and rounded mouthfeel.

If you're feeling fancy, try it with an Assam – the malty character of Assam tea complements the maltiness of the biscuit – a perfect match.

MILK CHOCOLATE DIGESTIVE

Nose: Creamy chocolate, with just a hint of wheat

Taste: A gentle bite with a satisfying finish.

Creamy milk chocolate covered wholemeal, asavoury-sweet delight.

Mood/occasion: There's something straightforward about this biscuit – it is guaranteed to deliver, whatever the circumstances. You're in the mood for something solid, nothing too fancy, but a delicious treat.

Tea Matches: A Sencha green tea, with its crisp astringency and natural grassiness, cuts through the creamy milk chocolate, forming the perfect accompaniment. Be warned though, this is one combination that shouldn't be dunked – simply enjoyed together! The green tea cleanses the palate, shortening the creamy taste and offsets the sweetness of the chocolate – leaving a fresh taste in the mouth.

Always serve green tea without milk, brewed in boiled, cooled water (around 80°C) will give best results.



MILK CHOCOLATE HOBNOB & DARJEELING



RICH TEA & BLACK TEA

FRUIT SHORTCAKE

Nose: Dried fruit, bakey, 'fresh from the oven'

Taste: A sweet, crumbly bite. A complex mouthfeel of soft, buttery biscuit, chewy dried fruits and crunchy, crisp sugar.

Mood/occasion: Definitely a livener, if not already fully immersed in the chaos of the day. Guaranteed to perk you up, refresh the senses and avoid a potential mid-morning slump.

Tea matches: English Breakfast, which is blended especially to take milk and sugar well, is a perfect match in terms of flavour and strength to stand up against the rich fruit flavours of the biscuit.



FRUIT SHORTCAKE & ENGLISH BREAKFAST WITH MILK



MILK CHOCOLATE DIGESTIVE & GREEN TEA

GINGER NUT

Nose: A zingy, lemon fragrance reminiscent of sticky sweet lemon drizzle cake – with just the hint of ginger.

Taste: A powerful crunch – you won't find more bite in a biscuit.

An immediate hit of citrus, lemons and lime, followed by the mouth-filling warmth of ginger. Palate pleasing, with a length of heat that remains long after the biscuit has gone!

Mood/occasion: Uplifting and stimulating – afternoon suited to mid-on when you're feeling the slump, and in need of a reinvigorating lift.

Tea matches: Earl Grey is a classic partner for the Ginger Nut biscuit thanks to its scents of oil of Bergamot and citrus fruits. Citrus and ginger is a popular exotic flavour combination and complement each other beautifully.

Felling playful? Try a Ginger Nut biscuit with a Peppermint herbal infusion. The fiery heat of the biscuit contrasts with the pure coolness of the mint – creating an intense flavour sensation!



GINGERNUT & EARL GREY

*Source: Kantar Consumption Panel