

Border Milk Chocolate Ginger: why milk chocolate suits ginger

From the teas.co.uk wiki

Border Milk Chocolate Ginger: why milk chocolate suits ginger, in summary: Milk chocolate over a firm ginger biscuit from Border. The chocolate softens the first edge of the heat and lets the warmth build behind it. Eat it at room temperature, skip the dunk and pour a strong cup.

Last reviewed by the teas.co.uk team in September 2026.

Ginger is felt more than tasted, a warmth that gathers in the throat a few seconds after the bite. Milk [chocolate](#) meets that warmth without arguing with it, which makes this the friendliest of the Border ginger [biscuits](#).

Heat you feel rather than taste

The heat in ginger is pungency, a physical sensation rather than one of the basic tastes. It gathers over several seconds, settles at the back of the mouth and down into the throat, and hangs on after you have swallowed. That makes it the opposite of mint, which cools and clears the palate; ginger fills it with warmth and keeps it there.

Chocolate and ginger is a harder match than it looks for exactly that reason. Dark chocolate brings its own bitterness, which lands in much the same place as the ginger's warmth, and the pair end up fighting over it. Milk chocolate works the other way. Its fat coats the mouth and gets there first, blunting the front of the heat while the warmth builds behind it, and the firm, dry ginger biscuit underneath stops the whole thing turning soft and sugary.

Room temperature or nothing

Pungency responds to temperature in a way sweetness does not. Chill one and most of the warmth disappears while the sugar stays put, leaving you with the less interesting half of the biscuit. Keep the pack in a cupboard rather than the fridge, and on a cold day give a biscuit a few minutes in a warm room before you eat it.

Ginger also outlives the snap. Once an opened pack starts to soften, the ginger keeps working for days after the crispness fades, which makes 150g a good size for one or two people. The coating is the weak point in a mug: the chocolate gives way long before tea gets into the biscuit, so [dunking](#) only leaves you with a messy cup.

Pour something with backbone

A delicate cup gets walked over. This biscuit wants a strong [black tea](#), unsweetened, or a ginger [chai](#) if you would rather double the spice than balance it. Milk in the tea is fine, but sugar is not needed, because the chocolate already brings plenty. A [rooibos](#) chai is the route for anyone who would rather skip a strong black brew.

Within the Border range, the Dark Chocolate Ginger bars suit people who enjoy the tussle between bitterness and heat, and Fiery Ginger Crunch drops the chocolate altogether and turns the heat up. This is the middle road, and the one to put out when you are not sure how much ginger your guests enjoy.

The packs we stock

- [Border Milk Chocolate Ginger, 150g](#) (barcode 652655001149)

What to drink with it

- [Twinings Strong English Breakfast 120 Plant-Based, 375g](#): a strong black tea with enough body to stand up to the chocolate and the lingering warmth, milk optional.
- [Tea India Ginger Chai, 40 Tea Bags 100g](#): puts ginger in the cup as well as the biscuit, for those who would rather turn the heat up than soften it.
- [Good Earth Rooibos Chai, 15 Tea Bags 34.5g](#): a chai made on rooibos rather than black tea, for anyone who wants the spice without a strong black brew.

Elsewhere in the Border range

- [Border Dark Chocolate Ginger Biscuit Bars Multipack, 6 x 24g](#)
- [Border Dark Chocolate Raspberry Biscuits, 150g](#)
- [Border Fiery Ginger Crunch, 135g](#)
- [Border Milk Chocolate Viennese Whirls, 150g](#)

The full range is on the [Border brand page](#).

FAQ

Why milk chocolate rather than dark with ginger? Dark chocolate's bitterness competes with ginger's warmth. Milk chocolate coats the mouth and softens the first edge of the heat instead.

Should these go in the fridge? Better not. Cold dulls pungency but not sweetness, so a chilled biscuit loses the warmth and keeps the sugar. Eat them at room temperature.

What happens if you dunk one? The chocolate melts before the tea reaches the biscuit, so you get a messy cup and nothing in return.

Does an opened pack go off quickly? The snap fades first, but the ginger warmth carries on for days afterwards, so a 150g pack suits a small household.

Which Border ginger biscuit is hottest? Fiery Ginger Crunch is the one built around heat. This milk chocolate version is the friendliest of the ginger biscuits in the range.

Curator's note: Keep them in the cupboard, not the fridge, and let the warmth creep up on you with a proper strong mug. If you like ginger but not a fight, start here. Lee, teas.co.uk, Tunbridge Wells.

In short: Border Milk Chocolate Ginger: why milk chocolate suits ginger

Field	Detail
Brand	Border
Packs we stock	150g
Category	Chocolate Biscuits
Dunkable	No, the coating melts first
Best with	Strong black tea or a ginger chai
Serve at	Room temperature

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