Chocolate and Tea Pairings

From the teas.co.uk wiki

> **The pairing map:** Chocolate and tea, paired by type: matcha and pu erh with dark, Earl Grey and Assam with milk, jasmine and white tea with white, plus single-origin pairings.

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

Chocolate and tea pairing is one of the most rewarding territories in tea food matching, with each major tea family providing distinctive characteristics that complement specific chocolate types. The pairing principles are similar to wine and chocolate matching: matching intensity to intensity, complementary flavours, contrasts that lift both. From the classic Earl Grey with milk chocolate to the more distinctive matcha with dark chocolate, chocolate and tea pairings provide accessible introduction to thoughtful tea food matching with consistently rewarding results.

The chocolate tea pairing principles

Several principles guide chocolate tea matching:

- **Match intensity to intensity:** dark chocolate suits stronger teas; milk and white chocolate suit gentler teas
- **Complement primary flavours:** citrus chocolate with bergamot tea, mint chocolate with peppermint tea, vanilla chocolate with light black tea
- **Use contrast strategically:** sometimes opposite character produces excellent pairings (sweet with savoury, smooth with astringent)
- **Consider single origin chocolate origins:** like wine pairing, specific chocolate origins benefit from specific tea pairings
- **Mind the cocoa percentage:** higher percentages need bolder tea
- **Bitter with bitter often works:** the matcha dark chocolate pairing is the classic example

Dark chocolate pairings

Dark chocolate (60 percent cocoa or higher) pairs well with:

Matcha, the classic dark chocolate and bitter tea pairing. The matcha bitterness complements dark chocolate's character; both share the bitter sweet complexity. The vivid green matcha alongside dark chocolate is also visually striking. See the matcha overview.

Pu erh, the deep earthy character of pu erh provides excellent counterpoint to dark chocolate's intensity. Particularly good with very dark chocolate (75 percent+) where the pu erh's complexity matches the chocolate's depth. See the pu erh overview.

Lapsang Souchong, the smoky character pairs surprisingly well with dark chocolate; the smoke notes complement chocolate's roasted character. For drinkers who like both smoky tea and dark chocolate, this pairing produces one of the more distinctive flavour combinations available. See the lapsang souchong overview.

Dark roasted oolong (Da Hong Pao), the mineral and roasted character provides complex matching with dark chocolate. Particularly good with single origin dark chocolate where both have distinctive character. See the Da Hong Pao overview.

Yunnan black (Dianhong), the malty peppery character of Dianhong complements dark chocolate's roasted notes. The natural sweetness of Dianhong balances the bitterness of dark chocolate.

Milk chocolate pairings

Milk chocolate (30 to 50 percent cocoa) pairs well with:

Earl Grey, one of the most classic chocolate pairings. The bergamot citrus character cuts through milk chocolate's sweetness while complementing the cocoa. Particularly good with orange flavoured milk chocolate where the citrus notes layer. See the Earl Grey overview.

Strong black tea (English Breakfast, Yorkshire Tea), the British classic pairing of strong tea with milk chocolate biscuits or chocolate cake. The full black tea body matches milk chocolate's sweetness and richness.

Light Darjeeling, the muscatel character provides surprising complement to milk chocolate. The lighter tea doesn't overwhelm the milder chocolate character. See the Darjeeling overview.

Assam, the malty honeyed Assam character matches milk chocolate's sweetness particularly well. Classic afternoon tea pairing for milk chocolate cakes and biscuits. See the Assam overview.

White chocolate pairings

White chocolate (very sweet, no cocoa solids) pairs well with:

Jasmine green tea, the floral character complements white chocolate's vanilla notes. The lighter tea doesn't overwhelm white chocolate's delicacy. One of the more elegant chocolate pairings. See the jasmine overview.

White tea (silver needle), the gentle sweet character matches white chocolate's mildness. Both teas highlight subtle character; the pairing produces refined experience for drinkers wanting delicate flavour matching. See the silver needle overview.

Light Darjeeling first flush, the floral character pairs with white chocolate's vanilla; the lighter cup doesn't overwhelm white chocolate's gentle profile.

Light tieguanyin oolong, the orchid floral character of light oolong matches white chocolate's perfumed character. See the tieguanyin overview.

Specific chocolate tea combinations

Specific chocolate tea pairings worth knowing:

Mint chocolate + peppermint tea: the obvious pairing; both share the menthol cooling character. Particularly good with after dinner mints alongside peppermint tea. See the peppermint overview.

Orange chocolate + Earl Grey: the bergamot and orange combination is a classic; the citrus notes layer harmoniously. Try Terry's Chocolate Orange with strong Earl Grey for the British classic version.

Hazelnut chocolate + chai: the spiced chai character complements hazelnut's nuttiness. Particularly good with Ferrero Rocher or hazelnut praline chocolates. See the chai overview.

Salted caramel chocolate + Yunnan Dianhong: the peppery Yunnan character matches salted caramel's complexity. One of the more interesting modern chocolate pairings.

Dark chocolate with sea salt + lapsang souchong: both have savoury complexity; the smoky tea matches the salt and bitter chocolate. Acquired taste pairing but rewarding for drinkers who appreciate both elements.

Chocolate truffles + matcha: the bitter matcha cuts through truffle richness; the colour contrast (vivid green tea, dark chocolate) is also visually striking.

Chocolate gelato + iced jasmine green tea: summer combination; the cold tea complements cold chocolate dessert.

Hot chocolate + chai: when hot chocolate isn't quite enough on its own, a small cup of strong chai alongside provides spice complement to chocolate's richness.

Single origin chocolate pairings

For drinkers exploring single origin chocolate:

- **Madagascar dark chocolate** (fruity, bright character): Darjeeling, jasmine green
- **Venezuelan dark chocolate** (complex, balanced): Keemun, Yunnan Dianhong
- **Ecuadorian dark chocolate** (floral, refined): white tea, light oolong
- **Ghanaian dark chocolate** (classic, strong): Assam, English Breakfast
- **Peruvian dark chocolate** (earthy, deep): pu erh, dark roasted oolong

The single origin chocolate world has expanded significantly in recent years; for drinkers exploring this territory, building tea pairing repertoire alongside the chocolate exploration provides a really rewarding cross product experience.

Chocolate cake and chocolate dessert pairings

Beyond chocolate bars, specific dessert pairings:

- **Chocolate brownies** Yorkshire Tea, English Breakfast, Earl Grey
- **Chocolate cake** Assam (the malty character matches), Earl Grey
- **Chocolate biscuits (HobNobs, Hobnob, Chocolate Digestives)** Yorkshire Tea, builders' brew style
- **Tiramisu:** light black tea or coffee character pu erh

- **Chocolate mousse:** jasmine green, light Darjeeling
- **Chocolate ice cream:** iced matcha, iced jasmine
- **Chocolate fondant:** strong Assam, dark roasted oolong
- **Brownie sundae:** iced matcha latte, iced strong black tea
- **Chocolate truffles:** matcha, light oolong, white tea (depending on truffle filling)
- **Chocolate covered coffee beans:** pu erh, dark roasted oolong

The matcha chocolate phenomenon

One specific pairing worth highlighting: the matcha chocolate combination has grown into a sizeable trend in modern dessert and tea culture:

- **Matcha flavoured chocolate:** the green tea and cocoa combination has become widely available
- **Matcha alongside dark chocolate:** classic pairing approach
- **Matcha in chocolate desserts:** matcha tiramisu, matcha chocolate brownies, matcha chocolate cookies
- **Matcha latte alongside chocolate:** popular cafe combination

The success of matcha with chocolate reflects real flavour compatibility: both have bitter sweet complexity, both are visually striking, and both have growing cultural cachet. For drinkers exploring chocolate tea pairing, matcha chocolate is one of the more accessible entry points.

What we stock

Browse the full black tea range, green tea range, matcha range, and broader catalogue. The most bought chocolate pairing teas on teas.co.uk:

- True English Tea (T.E.T) Everyday English No 1, 20 Tea Bags 40g
- Typhoo QT One Cup Instant Tea With Whitener, 125g
- True English Tea (T.E.T) Everyday Green Tea, 20 Tea Bags 35g
- Hyson Peach Infused Black Tea, 32 Tea Bags 32g
- Yorkshire Tea Original Loose Leaf Tea, 250g
- Tetley Seriously Refreshing, 75 Tea Bags 250g

For comparisons across the wider tea landscape, see also: Twinings, Teapigs, Pukka, Yorkshire Tea.

An easy luxury

Chocolate and tea pairing is one of the more rewarding small luxuries available in everyday eating. The combination of accessible cost (a piece of good chocolate plus a cup of quality tea is dramatically cheaper than wine pairing), real flavour complementarity, and broad availability of both products makes it one of the better cross product pairings to develop awareness of.

For drinkers wanting to start chocolate tea pairing, beginning with the classics provides foundation: Earl Grey with milk chocolate, matcha with dark chocolate, jasmine with white chocolate. From there, exploring

more specific combinations (single origin chocolates, specific filled chocolates, dessert pairings) provides ongoing discovery.

The matcha chocolate combination is particularly worth experiencing if you haven't already; both the matcha flavoured chocolate available in shops and the matcha served alongside chocolate combination produce excellent flavour matches. For drinkers wanting one specific recommendation, this is the most accessible entry to thoughtful chocolate tea pairing.

Don't overcomplicate the practice; chocolate tea pairing is meant to be enjoyable rather than intimidating. The classic combinations work well; the more elaborate matches add interest for drinkers wanting deeper exploration. Either way, a good cup of tea beside good chocolate is a real pleasure, worth working into everyday small treats.

For the wider context see the tea and food pairings overview, the matcha overview, the Earl Grey overview, the jasmine overview, the pu erh overview, the lapsang souchong overview, the Da Hong Pao overview, the afternoon tea tradition, and the best tea for after dinner guide.

Where to go deeper

Start with the three classics, Earl Grey with milk, matcha with dark, jasmine with white, then explore from there. The companion tea and chocolate pairing guide adds the brand-by-brand matches. Choose teas to pair in the matcha range, the Earl Grey range or the full tea shop.

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