Border Dark Chocolate Ginger

From the teas.co.uk wiki

> **Border Dark Chocolate Ginger, in summary:** Border Dark Chocolate Ginger is the brand's bold pairing biscuit. Why it lands best with Assam or ginger chai, and the format and dunking notes.

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

Border Dark Chocolate Ginger is the bold pairing biscuit, crystallised stem ginger pieces in a buttery shortbread, half dipped in dark chocolate. It is one of the few biscuits that can stand up to chai, strong Yorkshire Gold, or after dinner espresso. Made in Lanark by Border Biscuits, family owned since 1984.

What's in the biscuit

Wheat flour, butter, crystallised stem ginger pieces, dark chocolate (54% cocoa solids minimum), sugar, salt. The ginger is real crystallised pieces, not flavouring; the dark chocolate is a substantial half coating, not a thin drizzle.

Why this biscuit needs strong tea

Three intense flavours fight for attention: ginger heat, dark chocolate bitterness, butter shortbread sweetness. Light cup teas (refined Twinings, green, white) get drowned. The biscuit needs a tea with body and personality.

The pairings

1. Chai, the canonical pairing. Chai's cardamom, cinnamon, ginger, and clove are echoed by the biscuit's stem ginger. Drink Me Chai sachets, Pukka Turmeric Chai, or Yogi Chai variants all work. The chai's milk and spice base softens the chocolate's bitterness while the biscuit's ginger amplifies the chai's spices.

2. Yorkshire Gold, the after dinner combo. The Assam heavy malt of Yorkshire Gold matches dark chocolate's earthy tones. The biscuit acts as the pudding course; the tea is the digestif.

3. Lapsang Souchong, for the brave. Smoky, savoury, polarising. With dark chocolate ginger it makes a complete adult flavoured pairing, not for everyone but rewarding for some. Don't introduce a guest to Lapsang via this combo unless you know they like smoky.

4. Strong Twinings English Breakfast Strong or Tetley Stronger Brew. Less specialist than the above; still works.

Pairings to avoid

- **Earl Grey.** Bergamot fights with the ginger; chocolate fights with the bergamot. Three flavours, none winning.
- **Green tea.** Drowned by every component of the biscuit.
- **Light fruit teas.** The chocolate bitterness amplifies disproportionately against soft fruit.

Dunking guide

Don't. The chocolate coating melts into the cup, the shortbread crumbles, the ginger pieces fall out. This is a take bite, sip tea, take bite biscuit, not a dunker.

Calories and nutrition

Approximately 120-140 kcal per biscuit. The dark chocolate provides modest amounts of magnesium and iron; the ginger has traditional digestive benefits. As biscuits go, this is on the rich end, saved for occasions, not eaten by the packet.

Storage and freshness

The chocolate coating means these are sensitive to warmth, keep below 20°C if possible. In summer the chocolate can bloom (white surface dust); the biscuit is still fine but visually less appealing. A sealed tin in a cool cupboard is ideal.

FAQ

What tea goes with Border Dark Chocolate Ginger? Chai is the canonical pairing. Yorkshire Gold for after dinner. Strong English Breakfast as the safe default.

Is it gluten free? No. Border do separate gluten free lines.

Is the chocolate fairly traded? Border source from Rainforest Alliance certified suppliers. Their full sourcing statement is on the box.

Can vegans eat it? No, contains butter. Border do other vegan lines.

Curator's note: chai latte (Drink Me Chai sachet, hot oat milk) plus one Border Dark Chocolate Ginger is the curator's "I have just survived a Tuesday" treat. Lee, teas.co.uk.

What you need to know: Border Dark Chocolate Ginger

Field	Detail
Brand	Border Biscuits (Lanarkshire, Scotland, family-owned 1984)
Format	Dark chocolate coated ginger oat biscuit, 150g pack
Best tea pairings	Assam, English Breakfast, ginger-spiced chai, rooibos

Field	Detail
Sweetness	Medium-high (dark chocolate balances ginger heat)
Dunkable	Yes; 2-second dip max (chocolate coating can soften unevenly)

What to buy now

Border's Dark Chocolate Ginger is the bold pairing biscuit: ginger heat meets dark chocolate bitter meets oat-biscuit chew. To pair properly, lean into the malty, sturdy teas: try a quality Assam single origin for the biscuit's ginger heat to meet a malty equal, or an ginger chai for a layered same-direction pairing. Rooibos works for an afternoon caffeine-free pairing where the biscuit becomes the star. Avoid green and white teas; the chocolate-ginger flavour buries them entirely.

FROM THE CURATOR

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