

## Holiday Desserts Reach New Height With Flights And Bites

(NAPS)—Looking to impress guests with the perfect holiday dessert? Savvy hosts are wowing family and friends with a new twist to holiday cooking: coffee and dessert pairings.



To make a lasting impact with holiday dessert favorites, choose coffees that complement the flavors of your sweets. Millstone® Gourmet Coffee invites coffee drinkers to pair its coffee or “flights” with a variety of desserts or “bites,” to taste how different coffees complement different desserts to create the ultimate taste sensation.

“There is a perfect coffee for every dessert. As with wine, lighter notes in coffee bring out the best in lighter desserts. A light roast coffee, for example, pairs nicely with key lime pie, while a dark roast brings out the flavor of a chocolate mousse,” says noted pastry chef Gale Gand.

Millstone, along with Chef Gand, host of TV Food Network’s “Sweet Dreams,” offer pairings designed to make any holiday dessert a success. Pairings from Chef Gand’s book, *Just a Bite, 125 Luscious Little Desserts*, include:

- Nutmeg Ice Cream with Gingerbread Wafers with a full-bodied medium roast, such as Millstone’s Jingle Java® Blend
- Bite-sized Chocolate Chipless Cookies (with a Side of Chips) with a flavored roast, such as Vanilla Nut Cream

For more coffee pairings and recipes, or to subscribe to Chef Gand’s monthly newsletter, visit [www.millstone.com](http://www.millstone.com).