**Beer and chocolate: a match made in Belgium!**

**It’s hard to meet a truer Belgian: Werner Callebaut. He has two passions: chocolate and beer. And what’s better: he has found a way to combine Belgium’s most important export products into interesting chocolate and beer pairing tastings.**

Maybe it sounds weird, but beer and chocolate have a lot more in common than you would think at first. If you think of beers like porter and stout, they both have that chocolate aroma, just from the combination of malt, yeast and hops. The similarity of beer and chocolate lies within their complexity, in their flavours but also in production and the ingredients. Werner has found out that you can perfectly pair artisan beers and fine chocolate pralines (bon bons), providing a delicate flavour harmony. Or even more interesting: find contrasting flavours in beer and chocolate to strengthen both their subtleties.

After a lot of research, Werner Callebaut now organises interesting beer and chocolate tastings all over Belgium. His knowledge and expertise in beer and chocolate is impressive, as he followed both courses in chocolate processor and beer connoisseur. Besides that, he also offers guided culinary walks through Belgian cities, focusing on either beer or chocolate, visiting authentic beer pubs and artisan chocolate crafters. To organise a beer and/or chocolate tasting or a guided walk, you can contact Werner through his website [www.bierolade.be](http://www.bierolade.be).