



# Beer pairing: Caramel surprise Easter eggs and Guinness



Tipp von Britta Wiegelmann



**Wine expert Britta Wiegelmann's monthly recommendation. Today: Marcel Skibba's sweet Easter eggs – paired with stout.**

We all know the drill: Easter Sunday = holiday = springtime. What better way to start the day than treat yourself to a chocolate egg? And another one. Then a copious Easter brunch. Surely, you can't eat any more. Another chocolate egg? Oh, go on then. The afternoon progresses ... coffee with friends ... more chocolate? Why not? Marcel Skibba's caramel egg surprise are a sugary, creamy, crispy treat to savour. Resistance is futile. But by the end of the day you'll only be longing for one thing: a nice cool beer. The good news is that caramel pairs wonderfully with dark beer. Stout is a particularly good choice on account of its malty, caramelly, creamy notes. It may sound left-field, but try it. Crack open a Guinness before you eat the last egg. You won't regret it.