



Beer & Pizza Week Menu



Ahead of National Pizza Week (6th-12th February – [source Pizza, Pasta and Italian Food Association, PAPA]), BeerGenie has teamed up with Domino's Pizza to find the perfect Beer & Pizza match. Whether your preference is for nice and spicy, mega meaty, or something veggie, BeerGenie has found the perfect beer to wash it down.



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However, when presented with the mammoth task of choosing the nation's favourite drink with the nation's favourite food, we felt we needed some help, so roped in the aid of beer and pizza experts, The Saracens Rugby Team.

Below are their findings...

BEER AND PIZZA MATCHING MENU... TAKE YOUR PICK!



Florentine

Baby Spinach, SunBlush Baby Plum Tomatoes and Greek Feta Cheese on a fresh thin crust base.



John Smit's (ex- South Africa captain) favourite combination was the Florentine paired with Birra Moretti (4.6%abv).

It was described as "balanced and refreshing" and "its smoothness complemented the pizza." Gently sweet and elegant, it lifts the pizza and adds a light creaminess.

The second most popular choice was the Erdinger Weiss (5.3%), a German wheat beer, seen as "sleek, creamy and utterly pleasing".



New Yorker

Pepperoni, ham, bacon mushrooms



With the New Yorker, the Worthington White Shield (5.6%) won hands down. “The hops merged wonderfully with the pepperoni.” Defined as “sweet” and “nicely dry”, the decisive character of this beer tickled the team’s palates and proved to be a great match for the pizza.

The Brooklyn Lager (5.2%) received a deserved silver medal for its “juicy, fruit bitterness”. Made with German Hallertauer, Vanguard and Cascade hops, it is late hopped for extra bitterness. The result is a nose overflowing with hoppy and herbal aromas and a full and rich palate.



Tandoori Hot®

Tandoori chicken, onions, mushrooms, green peppers, jalapeno peppers



The spiciness of the Tandoori Hot was wonderfully complemented by the “light” and “smooth” character of the Cobra (5%). This popular low-carbonated Indian beer was the first choice for its “soft” and “easy-going” aroma and soothed the characteristic spiciness of the pizza toppings.

The decisive strength of the Thornbridge Jaipur IPA (5.9%) was the runner-up. This beer immediately fills the mouth with spicy, resonant hops, and its “warming” character proved to be another great match to the pizza.



Pepperoni Passion®

Extra pepperoni and double mozzarella cheese on a Domino's tomato sauce base.



The winning lager with the Stuffed Crust Pepperoni Passion was the St Austell Korev (4.8%abv). Crafted using the finest lager malt from barley grown locally in Cornwall, our tasting panel decided that this beer was “spicy and bitter” with “crisp smoothness that was soft enough to mean you can enjoy both beer and pizza.”

Runner-up was the Peroni Gran Riserva (6.6%), defined by the team as “soft and comforting”, and unleashing great barley flavours. This is a prestigious ‘double malt’ beer crafted by using the most noble of aromatic hops, yeast and a special spring barley called “cherie”.

To place your order, and see if you agree with the Saracens, please contact Claire at R&R claire@randr.co.uk 0207 384 1333