



TROEGENATOR PAIRED WITH...

Aged Gouda | Complementary

Crystalized milk sugars and caramel notes mimic malt/hop balance

Brie/Camembert | Complementary

Nutty, earthy undertones elevate malt backbone

Speck | Complementary

Sharp salt and caramel notes mimic malt/hop balance

Fruit Cake | Contrasting

Introduces fruity/spicy dimensions to raisiny malt