



PALE ALES

NE Pale Ales and Pale Ales - the pale ale style is rich in diversity these days as historically it was always the lighter coloured and bitter balanced brew across the world, but as the New England area of the United States completely changed the game with its super hazy, juicy and tropical version of the style, the world could only do what's right and completely embrace this very palate-friendly style dubbed the New England pale ale. It was our job to find the best of both of those categories and it was not easy, but here they are... *Dave Gingrich*

JUDGES SELECTION ~ New England Pale Ales



**Long Hop
Brewing Hazy
Pale Ale**
Alberta, Canada
\$17-19
(4-pack cans)
CSPC 822962



**Birra Flea
Adelaide APA**
Italy
\$5-6 (330ml)
CSPC 860961

JUDGES SELECTION ~ Pale Ales



**Rapid Ascent
Incline Series
Pale Ale**
Alberta,
Canada
\$17-19
(4-pack cans)
CSPC 875443



**Zero Issue
Brewing
Multiverse
Pale Ale**
Alberta, Canada
\$18-19
(4-pack cans)
CSPC 797978



**Cabin Brewing
Retrospectrum**
Alberta, Canada
\$16-18
(4-pack cans)
CSPC 823539



**LONG HOP BREWING
TROPICAL PALE ALE**
Alberta, Canada
\$16-18 (4-PACK CANS) CSPC 856543

BEST IN CLASS

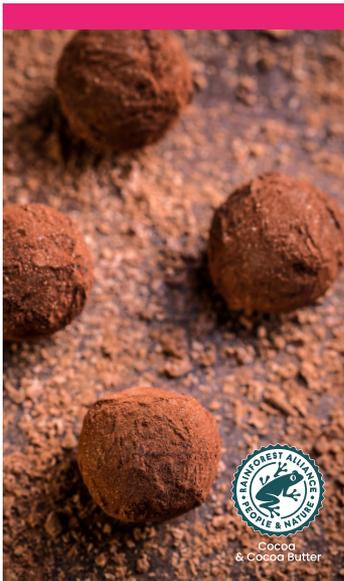
New England Pale Ales



**THE ESTABLISHMENT
BREWING COMPANY
AFTERNOON DELIGHT**
Alberta, Canada
\$18-19 CSPC 818134

BEST IN CLASS

Pale Ales



Rum Truffles

our couverture chocolate makes everything nice

250 ml (1 cup) whipping cream
100 g (1/2 cup) couverture milk chocolate, finely chopped
200 g (1 cup) couverture dark chocolate, finely chopped
25 g (1 3/4 tbsp) unsalted butter, diced
2-3 tbsp dark rum (to taste)
5 tbsp dutched cocoa powder or natural cocoa powder, for dusting

1. Put the chopped milk chocolate and dark chocolate in a medium heat-proof bowl. Set aside.
2. Heat the cream in a small pan, removing it from the heat just before it comes to boil. The cream should be steaming hot, but not boiling.
3. Pour the hot cream over the chopped chocolate. Stir well until melted and smooth (use an immersion blender if you have one). Add the butter and rum (to taste) and mix well. This mixture is called a ganache.
4. Pour mixture into a shallow bowl or pan. Cool to room temperature, cover with plastic wrap or lid, then allow to sit, preferably overnight, until firm enough to roll (or refrigerate ganache until firm, about 4 hours).
5. Line a large tray with parchment paper. Sift half of the cocoa powder onto each of two large plates. You will use one to dust your hands and the other to coat the truffles.
6. Use a teaspoon or melon baller to scoop up walnut-sized pieces (about 15g or 1/2 oz) of the chocolate mixture. Press the palms of your hands into one of the cocoa powder plates to lightly coat and roll the truffle pieces quickly into a ball. Work fast or they will melt! Dust your hands in cocoa when needed.
7. Roll the truffle around in the cocoa powder on the other plate to lightly coat and place on the tray. Repeat until all of the mixture is used up. Store truffles in the refrigerator in an air-tight plastic container or bag for 1 week or freeze, triple wrapped, in freezer bags for 1-2 months. Yield 40 truffles.



chocolate
together



Chocolaterie
Bernard Callebaut



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