

# house on the hill, inc.

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## Red Wine and Anise Springerle: The Perfect Dessert Pairing

*Embossed Cookies Originating in Middle Ages Offer a Lovely Alternative  
to Chocolate or Traditional Confections*

Most wine drinkers know that a fine ending to a wonderful dinner is a glass of cabernet sauvignon and a piece of rich, fragrant dark chocolate. But did you know that an anise Springerle cookie, particularly one in a grape-inspired motif, is a delicious alternative? Anise and red wine have an affinity that many will enjoy. Since Springerle are a less sweet pastry than many desserts, they do not taste overly sweet when paired with a dry wine. Many dry red wines have a finish that has notes of licorice, fennel or anise. Red wines that are described by their berry or chocolate flavors are often fine pairings with chocolate and they are an equally good match with anise cookies. If that red wine also has the anise finish, it is especially complementary to anise Springerle.



Several red wines will pair dependably with anise cookies, such as the Italian dry red wine Amarone which is noted for its licorice hints, as well as big, bold California cabernet sauvignons. Ports are also an elegant match for the anise cookie. The blending grape cabernet franc has licorice flavor and so a wine with this grape will also be a harmonious combination. If a stronger contrast in flavors is preferred, any bold dry red wine with berry, floral or raisin notes would be lovely.

Pour a glass, pause a moment to look at the beautifully embossed Springerle cookie, take a sip, savor and then take a bite. Repeat....very nice indeed.

## About House on the Hill

[House on the Hill](http://www.houseonthehill.net) creates molds, carvings, rolling pins, cutters and hard-to-source ingredients for springerle, gingerbread and speculaas cookie baking. The House on the Hill website, [www.houseonthehill.net](http://www.houseonthehill.net), offers a step-by-step video instruction on springerle baking with owner Connie Meisinger. Ms. Meisinger's blog, <http://www.springerlecookies.com/>, offers expert insights on springerle history, lore, dough preparation and baking. Springerle cookies have been baked in Ms. Meisinger's family for four generations and she travels the country offering springerle and gingerbread baking classes to keep the tradition alive (visit [www.houseonthehill.net](http://www.houseonthehill.net) for a complete list of classes Connie will be teaching at House on the Hill in Elmhurst, IL and around the country.) House on the Hill offers the broadest array of baking supplies for springerle and speculaas bakers in the U.S. Custom molds, carvings, cutters, time saving tools and hard-to-source ingredients such as luster dust, decorator paints, and baker's ammonia (Hartshorn) provides bakers with a large selection of baking supplies to create the beautiful cookies and cake toppers.



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