

lesley stowe raincoast crisps®



pairing guide

Baked in small batches, with the finest quality, visually appealing, familiar ingredients, our products elevate any occasion.



our craft,
your art.™

lesley stowe raincoast crisps®

Our signature crisps really shine when topped with your favourite cheeses, charcuterie & antipasti.

fig and olive

earthy & savoury, this crisp pairs well with...

cheese: camembert
charcuterie: tapenade or capicola
wine: merlot or cabernet sauvignon
beer: pilsner, india pale ale or blonde ale



cranberry and hazelnut

sweet & fruity, this crisp pairs well with...

cheese: brie, emmental, or aged cheddar
charcuterie: salami or smoked turkey
wine: pinot noir, bordeaux red, or zinfandel
beer: pale ale or Grolsch



rosemary raisin pecan

sweet & savoury, this crisp pairs well with...

cheese: brie or mild blue
charcuterie: salami
wine: sauvignon blanc or bordeaux red
beer: cream ale, blonde ale or pale ale



salty date and almond

savoury & salty, this crisp pairs well with...

cheese: havarti or applewood
smoked cheddar
charcuterie: prosciutto
wine: cabernet sauvignon, zinfandel or chianti
beer: honey brown ale or signature pale ale



wild blueberry and almond

sweet & nutty, this crisp pairs well with...

cheese: burrata, fresh chèvre, sharp white cheddar
charcuterie: genoa salami or smoked salmon
wine: malbec, petite Syrah, Prosecco
beer: honey lager, pale ale, pilsner



the original

savoury & toasty, this crisp pairs well with...

cheese: Boursin, brie, emmental, gruyère, washed rind
charcuterie: smoked salmon or bruschetta
wine: zinfandel, chardonnay or champagne
beer: lager, Guinness or wheat beer



apricot, fig and lemon

sweet & fruity, this crisp pairs well with...

cheese: Canadian ricotta
charcuterie: apricot conserve, lemon marmalade, prosciutto
wine: pinot noir, bordeaux red, or zinfandel
beer: pale ale or Grolsch



artisanally crafted in small batches

We're so serious about the quality of our products that we hand pack every box and include a **small batch label of authenticity** on every package. It is a reminder of the care we put into everything we do.

pack day:

Day of the year the product was packed to ensure optimal freshness.

unit no.:

Every package is hand packed and labeled with a unique number.



batch no.:

Only a limited number of batches are crafted on any given day.



Try pairing **raincoat almond flour rosemary raisins** with **blue cheese** and a drizzle of honey.



This pairing, and many more including recipes are available at lesleystowe.com

crispcotti™ raincoat crisps®

The perfect addition to your favourite desserts!

peach and pecan

sweet & nutty, this crisp pairs well with...

desserts: gelato, vanilla greek yogurt

fruit: peach preserves

wine: dessert wine, tawny port

tea: fruity herbal, orange pekoe

cheese: mascarpone



pineapple and thai basil

sweet & fruity, this crisp pairs well with...

desserts: coconut gelato, vanilla greek yogurt

fruit: mango, papaya, pineapple

wine: dessert wine, tawny port

tea: fruity herbal, orange pekoe

cheese: mascarpone



almond flour raincoat crisps®

Our new almond flour are so good you'll forget they are gluten-free. Ideal for snacking on their own or pairing with your favourite artisan cheeses.

rosemary raisin

sweet & savoury, this crisp pairs well with...

cheese: aged cheddar or mild creamy blues

charcuterie: Iberian Ham or salami

wine: cabernet savignon or zinfandel

beer: amber ale



salty date

savoury & salty, this crisp pairs well with...

cheese: applewood smoked cheddar or havarti

charcuterie: prosciutto

wine: dry riesling, cabernet sauvignon or chianti

beer: honey brown ale or signature pale ale



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For more pairing ideas, recipes and
where to find our products, visit
lesleystowe.com

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