

CHEESE PAIRING GUIDE





Nothing is more elegant, simple and delicious than a slice of creamy cheese paired with a complementing food or beverage. Use these suggestions to make cheese the cornerstone of your gatherings. Pairings can be elaborate or impromptu – all it takes is a little creativity and a few good friends!



FRESH CHEESES

These cheeses, high in moisture and smooth on the palate, are mild, rich and creamy. Some are ideal for spreading; all are delicious. Other styles include Mozzarella and Ricotta.

Mascarpone

Sweet, Creamy

PAIRS WITH:

- Fresh seasonal fruit, a simple biscuit and local honey
- A grassy Sauvignon Blanc or light, zesty Pinot Grigio

Havarti

Creamy, Buttery, Herbaceous

PAIRS WITH:

- Crisp apples and pears
- A glass of Riesling, ice-cold Lager or green tea

Feta

Crumbly, Tart, Salty

PAIRS WITH:

- Greek olives, roasted marinated peppers and crisp water crackers
- A full-bodied wine such as a Red Zinfandel or a crisp sparkling white

Queso Fresco

Simple, Pure

PAIRS WITH:

- Fresh pita or tortilla wedges and colorful veggies
- A fruity glass of Sangria or a cold Pilsner



SOFT-RIPENED CHEESES

Soft, ripened cheeses have a bloomy, edible rind that ripens the cheese from the outside in. Be sure to bring these varieties to room temperature before serving, warm in the oven, or serve in a puff pastry crust.

Brie

Rich, Creamy, Earthy

PAIRS WITH:

- Chutney, dried fruit or fig jam
- A golden glass of dry, oaked Chardonnay or sparkling water

Camembert

Intense, Creamy, Decadent

PAIRS WITH:

- Plain crackers or a crusty French baguette
- A cherry or apricot Lager

BLUE-VEINED CHEESES

These cheeses feature blue-to-grey streaking, a distinctive taste, and a pleasant pique on the palate.

Stilton

Bold, Intense

PAIRS WITH:

- Honey and walnuts
- A classic glass of Port

Gorgonzola or Blue

Rich, Complex

PAIRS WITH:

- Cranberries, cherries or apricots
- A port or robust red wine



HARD AND SEMI-HARD CHEESES

Hard cheeses deliver a flavor intensity that is beyond compare, while semi-hard cheese have a firm texture and wide variety of flavors.

Cheddar

Rich, Sharp, Peppery

PAIRS WITH:

- Hearty sausage or fruit
- A hoppy India Pale Ale, Syrah, a vanilla-forward Viognier or lemonade

Gouda

Sweet, Buttery

PAIRS WITH:

- Piquillo peppers, salted almonds or bits of hearty country ham
- A full-bodied wine such as a Red Zinfandel, the bright berry flavor of a Grenache, a rich Porter or Root Beer

Swiss

Hearty, Nutty

PAIRS WITH:

- Piquillo peppers, hearty ham or spiced pistachios
- The subtle strength of a Merlot or a clean IPA

Parmesan

Salty, Nutty, Granular

PAIRS WITH:

- Spiced nuts, olives or cured charcuterie
- A hearty Cabernet Sauvignon



OTHER FUN PAIRING IDEAS

- Blue cheese with chocolate or caramel
- Aged Gouda with coffee or chai tea
- Aged Cheddar with beef or venison jerky



HOW TO MAKE A CHEESE BOARD

Step 1: Find the Right Board

A large wooden or slate cheese board helps add contrast to the colors of the cheese.

Step 2: Select the Cheeses

Follow the rule of odds. Plan on three to five cheeses depending upon the size of your party. Choose a variety of flavors and textures. Remember, variety is the spice of life!

Step 3: Select the Meat

To add more variety and flavor to your cheese board, add a selection of cured meats. One to three cured meats such as Coppa, Speck, Prosciutto, or Salami, are a great start.

Step 4: Add Sides Galore

Add color, texture and a variety of flavors to your cheese board. You can't go wrong with fresh or dried fruits, nuts and bread. Add some surprising items like honey, mustard, jams, and pickled vegetables.

Step 5: Artfully Arrange

Your guests will always remember your creativity and the delicious cheese!



SERVING SUGGESTIONS:

Typical serving size for cheese is 1 - 2 ounces per person per variety depending on the size of your party and if other appetizers are served.

To bring out the best flavors in cheese, remove the cheese from the refrigerator at least one-half hour before serving.

STORAGE TIPS:

Best: Use cheese paper, a two-ply paper which allows cheese to breathe while maintaining optimal humidity.

Better: Wrap cheese in waxed or parchment paper and then in plastic wrap.

When storing blue cheese, use aluminum foil, it thrives in that environment.

Avoid: Resealable plastic bags and do not leave cheese in the same wrapping for extended periods of time.