

Cheese

PAIRING GUIDE



AMERICAN DAIRY
ASSOCIATION INDIANA^{INC.}

Winners Drink Milk[®]

VERY HARD



Asiago CHEESE

SERVE CRUMBLY ASIAGO AT ROOM TEMPERATURE TO ENHANCE ITS SWEET, SLIGHTLY NUTTY FLAVOR. FRUITY ZINFANDELS OR GEWURZTRAMINERS WILL COMPLEMENT ASIAGO CHEESE.

Additional pairings for very hard cheeses

- + Other beverages: coffee, espresso
- + Fruits: grapes, plums
- + Breads: crusty or flat bread, bread sticks
- + Condiments: walnuts




NATURALLY
LACTOSE FREE

SEMI-SOFT TO HARD

Baby Swiss CHEESE

BABY SWISS IS A SWEET, CREAMY CHEESE WITH A SLIGHTLY NUTTY FLAVOR. IT IS PERFECT SERVED ALONE OR ON SANDWICHES. SERVE FRUITY RED WINES WITH BABY SWISS, INCLUDING WHITE ZINFANDEL, GAMAY BEAUJOLAIS, OR PINOTNOIR.



Additional pairings for semi-soft to hard cheeses

- + Other beverages: lager beer, sparkling water
- + Fruits: peaches, melon
- + Breads: rye, flat, or whole wheat bread
- + Condiments: jams and jellies

SEMI-SOFT



Blue CHEESE

BLUE CHEESE IS NOTED FOR ITS CRUMBLY TEXTURE, SILKY CONSISTENCY, AND SALTY FLAVOR. ADD BLUE CHEESE TO SALADS AND DRESSINGS! HEARTY RED WINES WORK BEST WITH BLUE CHEESE; TRY ZINFANDEL, BURGUNDY, BORDEAUX, OR CABERNET SAUVIGNON.

Additional pairings for semi-soft cheeses

- + Other beverages: pilsner beer, apple cider
- + Fruits: apples, grapes
- + Breads: rye bread, wheat crackers
- + Condiments: mustard

NATURALLY
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SEMI-SOFT

Creamy White Brick CHEESE

CREAMY WHITE BRICK CHEESE IS NAMED FOR ITS SHAPE AND SMALL, IRREGULAR HOLES. SERVE SLICED BRICK ON SANDWICHES! SWEET WHITES LIKE GEWURZTRAMINER AND RIESLING OR FRESH FRUITY BEAUJOLAIS ARE GOOD WINES FOR BRICK.



Additional pairings for semi-soft cheeses

- + Other beverages: pilsner beer, apple cider
- + Fruits: apples, grapes
- + Breads: rye bread, wheat crackers
- + Condiments: mustard

SOFT



Brie CHEESE

MILD FLAVOR AND CREAMY TEXTURE MAKE BRIE AN EXCELLENT DESSERT CHEESE. ITS THIN, WHITE CRUST IS EDIBLE! TRY MEDIUM RED WINES LIKE MERLOT, SHIRAZ, OR SPANISH REDS WITH BRIE.

Additional pairings for soft cheeses

- + Other beverages: white grape juice, coffee
- + Fruits: pears, figs
- + Breads: whole grain or brown breads
- + Condiments: jams and jellies





SOFT

Camembert CHEESE

CAMEMBERT CAN BE MILD OR SHARP WITH AN EDIBLE CRUST AND A CREAMY INTERIOR. MILD REDS SUCH AS GAMAY BEAUJOLAIS AND PINOT NOIR ARE BEST FOR CAMEMBERT.

Additional pairings for soft cheeses

- + Other beverages: white grape juice, coffee
- + Fruits: pears, figs
- + Breads: whole grain or brown breads
- + Condiments: jams and jellies



HARD



Cheddar CHEESE

CHEDDAR CHEESE GAINS A SHARPER FLAVOR THE MORE IT AGES, AND CAN BE FOUND IN YELLOW AND WHITE VARIETIES. RED WINES BRING OUT THE BEST IN CHEDDAR; TRY FRUITY GAMAY BEAUJOLAIS, OR CREATE CONTRAST WITH A FRUITY WHITE RIESLING.

Additional pairings for hard cheeses

- + Other beverages: pale lager, cranberry juice, hot chocolate
- + Fruits: apples, grapes, pineapple
- + Breads: water crackers, flat or rye bread
- + Condiments: dried apricots, almonds



NATURALLY
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HARD

Colby CHEESE

MILD AND MELLOW, COLBY IS PERFECT ON SANDWICHES OR HAMBURGERS. THE LIGHT YELLOW OR ORANGE CHEESE IS OFTEN SOLD IN THE LONG-HORN SHAPE. LIGHT, FRUITY RED WINES LOVE COLBY, INCLUDING ROSE AND WHITE ZINFANDEL.

Additional pairings for hard cheeses

- + Other beverages: pale lager, cranberry juice, hot chocolate
- + Fruits: apples, grapes, pineapple
- + Breads: water crackers, flat or rye bread
- + Condiments: dried apricots, almonds



HARD



Colby Jack CHEESE

THIS ATTRACTIVE COMBINATION OF COLBY AND MONTEREY JACK IS AN ORANGE AND WHITE MARBLED CHEESE WITH A SMOOTH TASTE. PINOT NOIR IS ONE OF THE FRUITY RED WINES TO TRY WITH COLBY JACK.

Additional pairings for hard cheeses

- + Other beverages: pale lager, cranberry juice, hot chocolate
- + Fruits: apples, grapes, pineapple
- + Breads: water crackers, flat or rye bread
- + Condiments: dried apricots, almonds





SOFT

Cream CHEESE

SPREAD PLAIN OR FLAVORED CREAM CHEESE ON BREAD OR CRACKERS FOR AN APPETIZER OR DESSERT. SERVE DESSERT WINES LIKE PORT OR MARSALA WITH CREAM CHEESE, OR TRY A HEARTY RED BURGUNDY FOR CONTRAST.

Additional pairings for soft cheeses

- + Other beverages: white grape juice, coffee
- + Fruits: pears, figs
- + Breads: whole grain or brown breads
- + Condiments: jams and jellies



SEMI-SOFT TO HARD



Edam CHEESE

MILD, SMOOTH EDAM CHEESES ARE TRADITIONALLY MADE IN SPHERES AND COATED WITH WAX. TRY EDAM AT BREAKFAST. FRUITY RED WINES BRING OUT EDAM'S BEST FLAVORS; TRY PINOT NOIR, BEAUJOLAIS, OR ROSE.

Additional pairings for semi-soft to hard cheeses

- + Other beverages: lager beer, sparkling water
- + Fruits: peaches, melon
- + Breads: rye, flat, or whole wheat bread
- + Condiments: jams and jellies



SEMI-SOFT TO HARD

Feta CHEESE

FETA CAN BE ADDED TO SALADS AND COOKED FOODS; THE SOFT, FLAKY WHITE CHEESE HAS A TANGY FLAVOR. PAIR FETA WITH A DRY WHITE WINE LIKE CHARDONNAY.

Additional pairings for semi-soft to hard cheeses

- + Other beverages: lager beer, sparkling water
- + Fruits: peaches, melon
- + Breads: rye, flat, or whole wheat bread
- + Condiments: jams and jellies



SEMI-SOFT TO HARD



Gouda CHEESE

WHEELS OF GOUDA ARE MADE FROM WHOLE MILK. TRY A SMOKED VARIETY, OR ONE WITH ADDED CARAWAY SEEDS. BLUSH WINES WORK BEST WITH GOUDA, INCLUDING WHITE ZINFANDEL, OR TRY A FRUITY RED LIKE PINOT NOIR.

Additional pairings for semi-soft to hard cheeses

- + Other beverages: lager beer, sparkling water
- + Fruits: peaches, melon
- + Breads: rye, flat, or whole wheat bread
- + Condiments: jams and jellies

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SEMI-SOFT

Monterey Jack CHEESE

MONTEREY JACK IS A SLIGHTLY TART, CREAMY WHITE CHEESE, FIRST PRODUCED IN CALIFORNIA AND POPULAR IN MEXICAN DISHES. MATCH FRUITY RED WINES WITH MONTEREY JACK: PINOT NOIR, GAMAY BEAUJOLAIS, ROSE, OR WHITE ZINFANDEL.

Additional pairings for semi-soft cheeses

- + Other beverages: pilsner beer, apple cider
- + Fruits: apples, grapes
- + Breads: rye bread, wheat crackers
- + Condiments: mustard



SEMI-SOFT



Mozzarella CHEESE

SMOOTH, AGED MOZZARELLA CHEESE IS PERFECT ON PIZZA AND ITALIAN DISHES, OR SERVE FRESH MOZZARELLA AFTER DINNER! FOR AN AGED MOZZARELLA, TRY ITALIAN REDS SUCH AS CHIANTI WHILE A DESSERT WINE SUCH AS MARSALA WORKS WITH FRESH MOZZARELLA.

Additional pairings for semi-soft cheeses

- + Other beverages: pilsner beer, apple cider
- + Fruits: apples, grapes
- + Breads: rye bread, wheat crackers
- + Condiments: mustard

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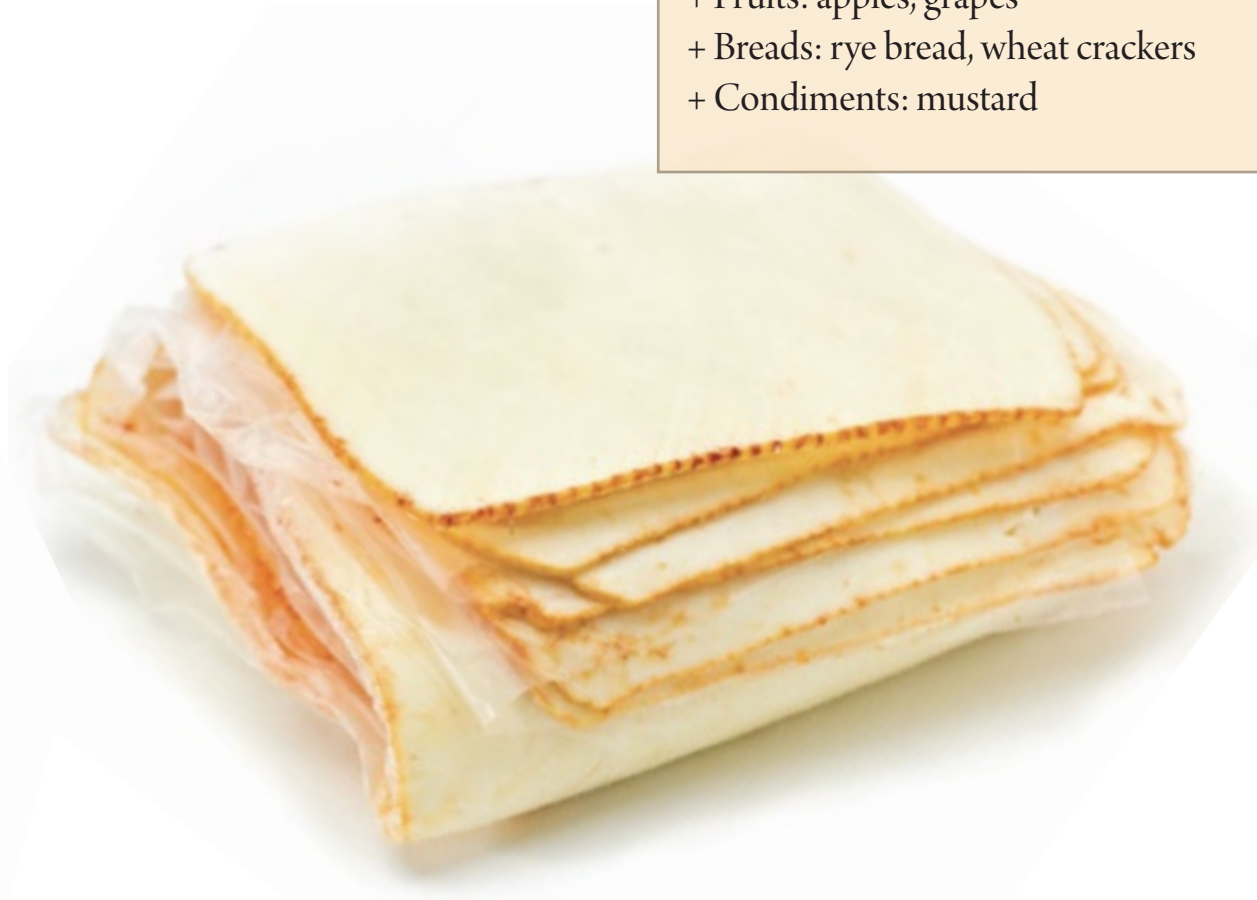
SEMI-SOFT

Munster CHEESE

MILD AND MELLOW MUENSTER IS DELICIOUS ALONE AND ON SANDWICHES. FOR CONTRAST, SERVE SWEET WHITES LIKE GEWURZTRAMINER AND RIESLING WITH MUENSTER. BURGUNDY OR ZINFANDELS ARE GOOD CONTRASTING CHOICES.

Additional pairings for semi-soft cheeses

- + Other beverages: pilsner beer, apple cider
- + Fruits: apples, grapes
- + Breads: rye bread, wheat crackers
- + Condiments: mustard



VERY HARD



Parmesan CHEESE

PARMESAN'S ROBUST FLAVOR ADDS ZEST TO COOKED DISHES, SOUPS, OR SALADS. ITS HARD TEXTURE IS EASY TO GRATE. PAIR A FULL-BODIED RED WINE WITH PARMESAN: CONSIDER BURGUNDY, ZINFANDEL, BORDEAUX, OR CABERNET. CONSIDER A SWEET, LIGHT WINE FOR DESSERT.

Additional pairings for very hard cheeses

- + Other beverages: coffee, espresso
- + Fruits: grapes, plums
- + Breads: crusty or flat bread, bread sticks
- + Condiments: walnuts

NATURALLY
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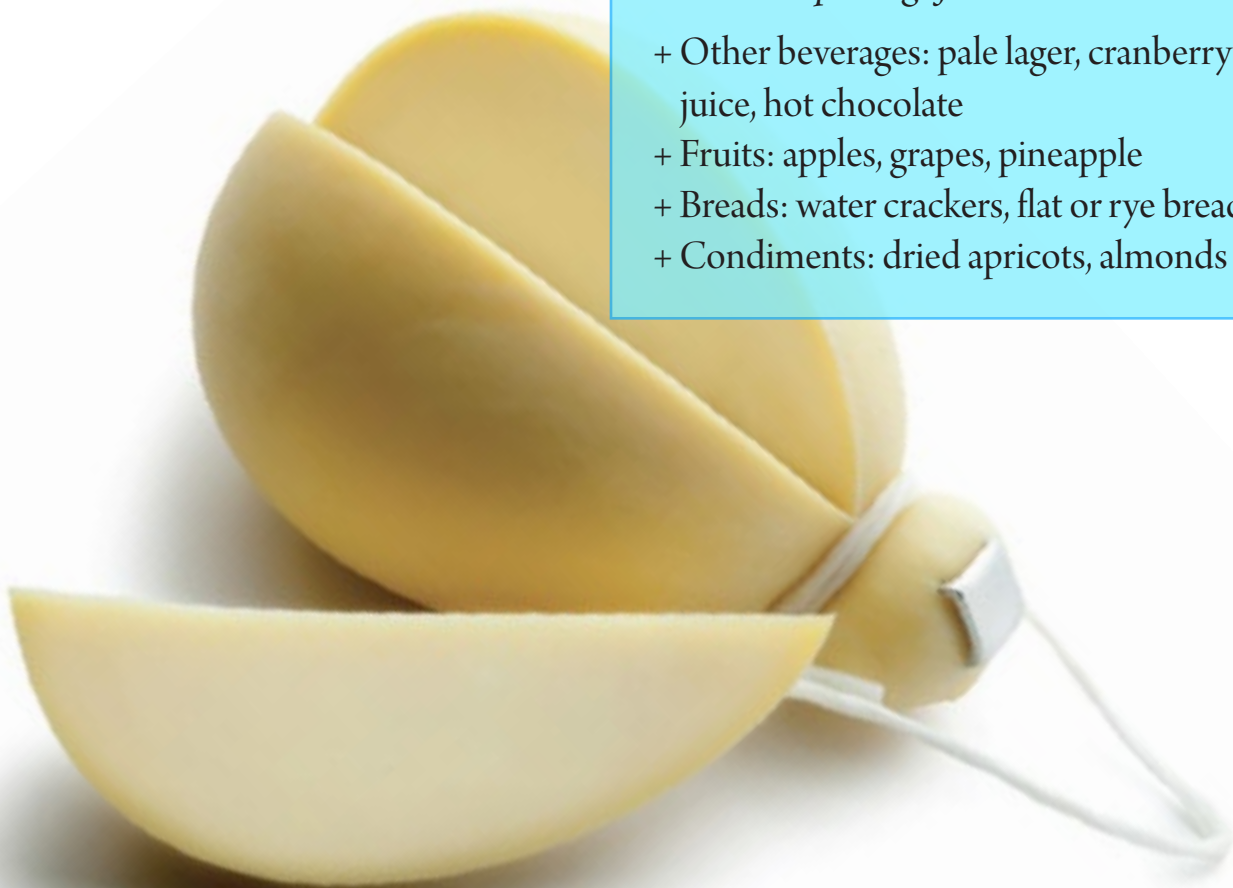
HARD

Provolone CHEESE

LOOK FOR CREAMY WHITE PROVOLONE IN FLAVORS FROM MILD TO SMOKY, IN ROUND AND SAUSAGE SHAPES. BIG ITALIAN WINES LIKE CHIANTI ARE GOOD MATCHES FOR PROVOLONE CHEESE.

Additional pairings for hard cheeses

- + Other beverages: pale lager, cranberry juice, hot chocolate
- + Fruits: apples, grapes, pineapple
- + Breads: water crackers, flat or rye bread
- + Condiments: dried apricots, almonds



SOFT



Ricotta CHEESE

MOIST OR DRY, RICOTTA IS A SOFT AND SPOONABLE CHEESE MADE FROM WHEY. TRY IT AS A DESSERT CHEESE! PAIR RICOTTA WITH NEARLY ANY WHITE OR RED WINE – CHABLIS, SAUVIGNON BLANC, CHARDONNAY, BEAUJOLAIS, OR ZINFANDEL.

Additional pairings for soft cheeses


- + Other beverages: white grape juice, coffee
- + Fruits: pears, figs
- + Breads: whole grain or brown breads
- + Condiments: jams and jellies



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VERY HARD

Romano CHEESE

AGED ROMANO CHEESE HAS A SHARP FLAVOR AND A LIGHT GOLDEN BROWN COLOR. GRATED ROMANO IS A GREAT ADDITION TO ITALIAN DISHES. TRY BIG RED WINES LIKE CHIANTI, BARBERA, CABERNET, OR ZINFANDEL WITH ROMANO.



Additional pairings for very hard cheeses

- + Other beverages: coffee, espresso
- + Fruits: grapes, plums
- + Breads: crusty or flat bread, bread sticks
- + Condiments: walnuts

HARD



Swiss CHEESE

SMOOTH SWISS CHEESE HAS A PALE YELLOW COLOR, LARGE SHINY EYES, AND A FIRM TEXTURE. DRAW OUT THE NUTTY FLAVOR OF SWISS CHEESE WITH FRUITY RED WINES LIKE BEAUJOLAIS, ROSE, OR WHITE ZINFANDEL.

Additional pairings for hard cheeses

- + Other beverages: pale lager, cranberry juice, hot chocolate
- + Fruits: apples, grapes, pineapple
- + Breads: water crackers, flat or rye bread
- + Condiments: dried apricots, almonds

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