



Mouthwatering Cheese Pairings





Table of Contents



Introduction	1
Getting Started	2
<i>Storing Cheese, Presentation, p.3</i>	
Soft/Semi-Soft/Fresh Cheeses	4
<i>Mascarpone, Havarti, Feta, Boursin, Queso Fresco</i>	
<i>Sangria Recipe, p. 7</i>	
Soft-Ripened Cheeses	8
<i>Brie, Camembert</i>	
<i>Spiced Fruit Compote Recipe, p.10</i>	
Blue-Veined Cheeses	12
<i>Stilton, Gorgonzola</i>	
<i>Roasted Figs with Honey Recipe, p.14</i>	
Hard and Semi-Hard Cheeses	16
<i>Cheddar, Gouda, Swiss, Parmesan</i>	



Nothing is more elegant, simple and delicious than a slice of creamy cheese paired with a complementing food or beverage. The savory richness of cheese provides the perfect balance to a crisp white wine, flavorful red or handcrafted brew.

Use the suggestions contained in this booklet to make cheese the cornerstone of your gatherings and create a memorable impression with your guests. Pairings can be elaborate or impromptu – all it takes is a little creativity and a few good friends to help savor one of life's culinary treasures: *cheese*.



Getting Started

You don't have to purchase a lot of different varieties of cheese to capture the pleasure of cheese. Choose two or three types, including cheeses with a variety of textures, colors and shapes. Or, choose one outstanding cheese to experience.

Above all, remember... there is no wrong way when it comes to cheese pairing... only degrees of right! We all react differently to flavors, so follow your taste buds where they lead.



Storing Cheese

Storing cheese properly is easier than you think. Remove newly purchased cheese from its plastic covering, wrap in cheese, waxed or parchment paper, then store it in a loose plastic bag. This technique allows the cheese to breathe while maintaining its moisture.



Presentation

Many varieties of cheese benefit from being brought to room temperature before serving. This brings out aromas, shows off the true texture, and enhances flavor.

When plating a cheese, let its character dictate how it is served. A firm cheese, such as Blue or Havarti,

can be cut into neat wedges with a larger portion left intact to give guests a sense of the whole cheese. Break cheeses such as Gouda, Parmesan and Cheddar into bite-sized morsels. Allow the cheese to break along its natural lines for an intriguing texture and rustic feel. Soft-ripened cheeses are beautiful served whole, inviting guests to cut a piece according to their appetite.

Serving cheese on a large plate or cheese board in the middle of a table allows accessibility from all sides – surely a good idea as everyone digs in!



Soft/Semi-Soft/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.



Mascarpone



Sweet
Creamy

Pair with:



Fresh seasonal fruit,
a simple biscuit and
local honey



A grassy Sauvignon
Blanc or light, zesty
Pinot Grigio

Havarti



Creamy
Buttery
Herbaceous

Pair with:



Crisp apples
and pears



A glass of Riesling or
ice-cold Lager

Feta



Crumbly
Tart
Salty

Pair with:



Greek olives, roasted marinated peppers and crisp water crackers



A full-bodied wine such as a Red Zinfandel or a crisp sparkling white with a splash of Kirsch

Boursin



Soft
Smooth
Savory

Pair with:



Olives, dried apricots and rustic water crackers



A sweet, refreshing Gewurztraminer, or a crisp Lager beer

Queso Fresco



Simple
Pure

Pair with:



Fresh pita or tortilla wedges and colorful veggies



A fruity glass of Sangria (see recipe to the right) or a cold Pilsner

Sangria Recipe



- 1 bottle of dry, red wine
- 1 lemon
- 1 orange
- 1 lime
- 2 tablespoons sugar
- 2 cups ginger ale

Cut lemon, orange and lime into round slices. Squeeze the juice from the citrus slices into the pitcher. Add wine, sugar and citrus slices. Chill for 2 to 3 hours in refrigerator. Add ginger ale just before serving.

Soft-Ripened Cheese

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

Pair with:



Chutney, dried fruit
or fig jam



A golden glass
of dry, oaked
Chardonnay

Camembert



Intense
Creamy
Decadent

Pair with:



Plain crackers or
a crusty French
baguette



A cherry or
apricot Lager

Spiced Fruit Compote



Makes 2 Cups

An ideal complement to creamy Brie or Camembert.

Ingredients:

- 1 cup dried figs, stems removed, roughly chopped
- 1 granny smith apple, diced
- ½ cup apple cider
- ½ cup red wine
- 3 tablespoons sugar
- 1 cinnamon stick
- 1 star anise pod
- 2 whole cloves
- ¼ teaspoon salt



Directions:

1. Place all ingredients in a medium saucepan and heat to a low boil over medium.
2. Reduce heat to low and simmer uncovered for one hour.
3. Remove cinnamon stick, star anise pod and cloves before serving warm, room temperature or chilled.

Notes:

If you prefer a thick, paste-like consistency, simply puree with an immersion blender or pulse in the blender for 30 seconds. Can be stored in an air-tight container for up to two weeks.

Recipe by Liz Della Croce of The Lemon Bowl



Blue-Veined Cheese

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



Stilton



Bold
Intense

Pair with:



Honey and walnuts



A classic glass
of Port

Gorgonzola



Rich
Complex

Pair with:



Cranberries, cherries
or apricots



A crisp Weiss beer

Roasted Figs with Honey



Makes 8 servings

Roasting figs brings out the sweetness — further intensified with a drizzle of honey and sprinkle of salt — making them the perfect companion for a sharp, creamy Blue cheese.

Ingredients:

- 8 ripe, fresh figs (such as Black Mission variety)
- 1 tablespoon unsalted butter, melted
- 1 tablespoon honey
- Pinch of kosher salt
- 4 oz. Stilton (Blue) cheese



Directions:

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper or aluminum foil; set aside.
2. Rinse the figs and then slice them in half lengthwise. Place the figs, cut side up, onto the prepared baking sheet. Drizzle the melted butter over the figs. Roast the figs for 10 to 15 minutes, depending on size, or until they are soft but still retain their shape.
3. Drizzle the honey and sprinkle salt over the warm figs. Serve the roasted figs along with Stilton or other Blue cheese.

Recipe by Kirsten Kubert of Comfortably Domestic



Hard and Semi-Hard Cheese

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



Gouda



*Sweet
Buttery*

Pair 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, or
a rich Porter

Cheddar



*Rich
Sharp
Peppery*

Pair with:



Hearty sausage
or fruit



A hoppy India
Pale Ale, Syrah or
a vanilla-forward
Viognier

Swiss



Hearty
Nutty

Pair with:

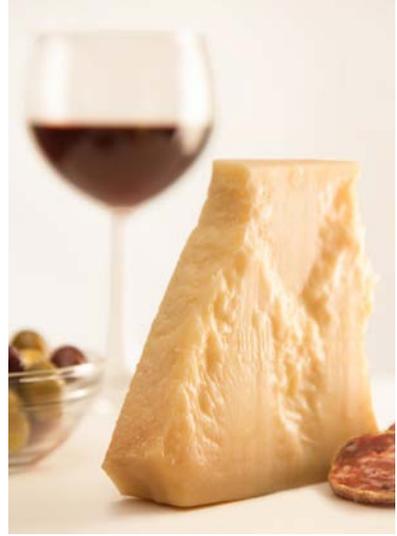


Piquillo peppers,
hearty ham or
spiced pistachios



The subtle strength
of a Merlot or a
clean IPA

Parmesan



Salty
Nutty
Granular

Pair with:



Spiced nuts, olives
or cured charcuterie



A hearty Cabernet
Sauvignon





For more mouthwatering recipes,
visit www.MilkMeansMore.org

