Mouthwatering Cheese Pairings
Table of Contents

Introduction .......................................................................................... 1

Getting Started ..................................................................................... 2
  Storing Cheese, Presentation, p.3

Soft/Semi-Soft/Fresh Cheeses ................................................................. 4
  Mascarpone, Havarti, Feta, Boursin, Queso Fresco
  Sangria Recipe, p. 7

Soft-Ripened Cheeses ............................................................................. 8
  Brie, Camembert
  Spiced Fruit Compote Recipe, p.10

Blue-Veined Cheeses ............................................................................. 12
  Stilton, Gorgonzola
  Roasted Figs with Honey Recipe, p.14

Hard and Semi-Hard Cheeses ................................................................. 16
  Cheddar, Gouda, Swiss, Parmesan
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**

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 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