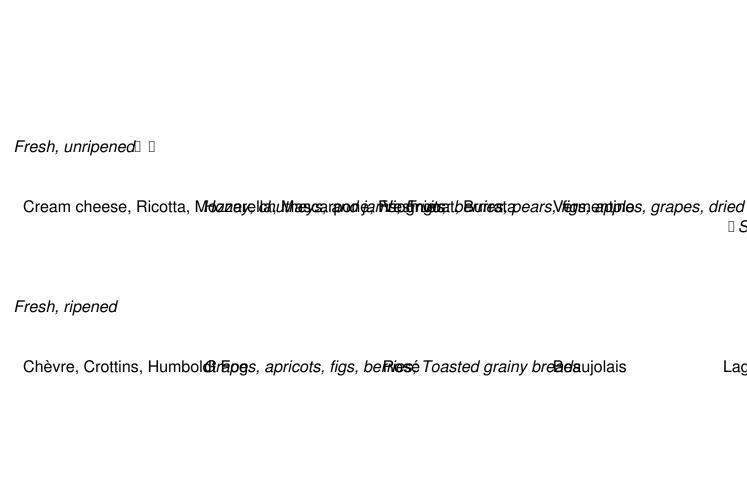
Cheese Pairings

Many of these accompaniments work with a number of cheeses. The idea is to present a cheese with one or two accompaniments, such as jams or honeys, toasted nuts, fresh or dried fruit, and little toasts, and expand to include additional cheeses and a larger board.





Bloomy rind

Brie, Camembert, St. André *Grapes, apricots, plums; Chu*Sourdough bread French Chardonnay Sparkling wine Pale ale

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Semisoft: firm with a natural rind, aged a minimum of 60 days 0 0 0 0

Gouda,	Monterey	Jack, Bel	Paese,	For
Hard: aged over 60 days	s Cheddars,	Manchego	Pecorino	ך

Washed or brushed rind

Epoisses	Morbier	Prosciutto, pickled vegetabl 🚓 nfg i idvspre, ads	
Blue	Roquefort	Rosenberg	Gorgonzola

More About Cheese, Please!

For more information about cheese, we recommend reading:

- The Vermont Cheese Book, by Ellen Ecker Ogden
- Cheese Essentials, The All American Cheese and Wine Book, and The New American Cheese , all by Laura Werlin
- Cheese & Wine: A Guide to Selecting, Pairing, and Enjoying, by Janet Fletcher and Victoria Pearson

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