

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.

- Cheese Type**
- Varieties**
- Serve With** □
- Wine Pairing**
- Cut With** □ □

Fresh, unripened □ □

Cream cheese, Ricotta, Mozzarella, Mascarpone, Feta, Brie, Pears, Veggies, apples, grapes, dried fruit

Fresh, ripened

Chèvre, Crottins, Humboldt, Gruyère, Apples, apricots, figs, berries, Toasted grainy bread, Beaujolais, Lag

Bloomy rind

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

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

Gouda,

Monterey

Jack, Bel

Paese,

Font

Hard: aged over 60 days Cheddars,

Manchego

Pecorino

T

Washed or brushed rind

Epoisses

Morbier

Prosciutto, pickled vegetables, fruit spreads

E

Blue

Roquefort

Rosenberg

Gorgonzola

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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

