

CHEESE RULES

The 10 Rules of cheese pairing

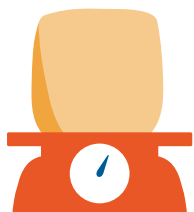
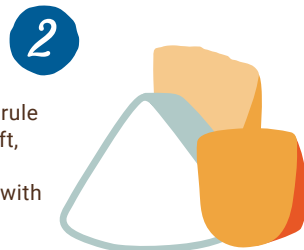


1 WE EAT WITH OUR EYES FIRST

Make it Instagram worthy. Start with a beautiful serving board or platter. Whether you go for a rustic look with a reclaimed wood board, or a sleek marble slab, give thought to the aesthetic.

MIX IT UP!

Variation is the spice of life! A good rule of thumb is to include something soft, medium, hard and blue. Adding in charcuterie? Follow that same logic with meat preparation styles.

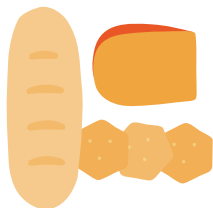


3 ENOUGH FOR EVERYONE

You want to have enough so that every guest can taste each offering. That means about 150 g per person of each cheese.

PAIR SIMILAR FLAVOURS

A mellow brie with rich, buttery flavours goes well with lighter style meats like prosciutto; goat cheese pairs well with something salty like bresaola; a strong gouda pairs with salami.



5 BREAD & CRACKERS

Think texture with this offering: generous slices of fresh baguette, a water cracker and a gluten-free option is a good start.

HONEY & PRESERVES

Two or three accompaniments like honey, olives and a red pepper jelly offer a nice contrast of sweet, tanginess and bite.

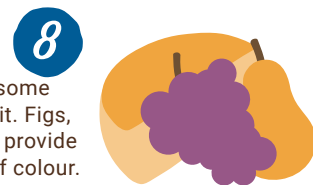


7 NUTS & CHOCOLATE

Almonds go well with hard cheese; the sweetness of pecans are a counterpoint to salty cheese and meats. Dark chocolate squares & chocolate chunks with sea salt pair beautifully with a variety of cheeses.

FRESH FRUIT

Fill in any gaps on your board with some fresh, seasonal (when possible) fruit. Figs, grapes, Bosc pear, and apple slices provide refreshing sweetness and a burst of colour.



9 WINE

There's a fine art to wine & cheese pairings, but you'll never go wrong by keeping it light. In the summer, a crisp rosé is a crowd pleaser. In cooler weather, a light pinot grigio, chardonnay or pinot noir all augment a range of flavours.

BEER

Choose a beer that complements the cheese's aroma, body and flavour. Couple pungent aged cheese with a full-bodied stout and a crisp, delicate lager with a mild cheese.

