

# Semi Soft Cheese Pairing Guide



There are many uses for semi soft cheeses in the kitchen and on menus, from appetizers, salads, and snacks, to cooked dishes and desserts. Generally, the mild flavor of semi soft cheeses pairs well with mild-flavored foods and beverages; stronger-flavored cheeses are compatible with stronger-flavored wines, beers, and foods. As we outlined in our Food Pairings Job Guides, pairings can be based on complementary or contrasting flavors. Most cheeses can be considered savory. Items in red italics are sweet, or contrasting. The others are complementary pairing suggestions.

Variety	Wines	Beverages	Fruits/ Vegetables	Breads/ Crackers	Condiments/ Nuts	Meats/ Fish
<b>Havarti</b> 	<ul style="list-style-type: none"> <li>• <i>Fruity red</i></li> <li>• Light red</li> </ul>  	<ul style="list-style-type: none"> <li>• Pilsner</li> <li>• Stout</li> </ul>  	<ul style="list-style-type: none"> <li>• Carrots</li> <li>• Cucumbers</li> <li>• <i>Dates</i></li> <li>• <i>Pears</i></li> <li>• <i>Plums</i></li> <li>• Zucchini</li> </ul>	<ul style="list-style-type: none"> <li>• Melba toast</li> <li>• Rye bread</li> <li>• Water crackers</li> </ul>	<ul style="list-style-type: none"> <li>• Almonds</li> <li>• <i>Chutney</i></li> <li>• Roasted red peppers</li> </ul>	<ul style="list-style-type: none"> <li>• Poultry</li> <li>• Seafood</li> <li>• Smoked turkey</li> </ul>
<b>Limburger</b> 	<ul style="list-style-type: none"> <li>• Brut sparkling</li> <li>• White</li> </ul>  	<ul style="list-style-type: none"> <li>• Bock</li> <li>• India pale ale</li> </ul>  	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Celery</li> <li>• Onions</li> <li>• <i>Pears</i></li> </ul>	<ul style="list-style-type: none"> <li>• Dark bread</li> <li>• Rye bread</li> <li>• Pretzels</li> </ul>	<ul style="list-style-type: none"> <li>• Mustard</li> <li>• Pickles</li> <li>• Walnuts</li> </ul>	<ul style="list-style-type: none"> <li>• Cold cuts</li> <li>• Kipperd herring</li> <li>• Sardines</li> </ul>
<b>Monterey Jack</b> 	<ul style="list-style-type: none"> <li>• Aged red</li> <li>• <i>Fruity white</i></li> </ul>  	<ul style="list-style-type: none"> <li>• <i>Cran-raspberry juice</i></li> <li>• Lambic</li> <li>• Tomato juice</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Bell peppers</li> <li>• <i>Cherries</i></li> <li>• <i>Grapes</i></li> <li>• Mushrooms</li> <li>• Potato dishes</li> </ul>	<ul style="list-style-type: none"> <li>• Melba toast</li> <li>• Pretzels</li> <li>• Pumpnickel</li> </ul>	<ul style="list-style-type: none"> <li>• Cashews</li> <li>• Mustard</li> <li>• Pickles</li> <li>• <i>Raisins</i></li> </ul>	<ul style="list-style-type: none"> <li>• Bratwurst</li> <li>• Cold cuts</li> <li>• Ham</li> <li>• Pastrami</li> </ul>
<b>Mozzarella</b> 	<ul style="list-style-type: none"> <li>• <i>Fruity red</i></li> <li>• <i>Fruity white</i></li> </ul>  	<ul style="list-style-type: none"> <li>• <i>Apple juice</i></li> <li>• <i>Cranberry juice</i></li> <li>• Hot or iced tea</li> <li>• Pilsner</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Bell peppers</li> <li>• Carrots</li> <li>• <i>Grapes</i></li> <li>• <i>Melon</i></li> <li>• Tomatoes</li> </ul>	<ul style="list-style-type: none"> <li>• Dark bread</li> <li>• Nut bread</li> <li>• Wheat crackers</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Chutney</i></li> <li>• Mustard</li> <li>• Pickles</li> <li>• Walnuts</li> </ul>	<ul style="list-style-type: none"> <li>• Sausage</li> <li>• Seafood</li> <li>• Smoked turkey</li> </ul>
<b>Port Salut</b> 	<ul style="list-style-type: none"> <li>• <i>Fruity red</i></li> <li>• Light red</li> </ul>  	<ul style="list-style-type: none"> <li>• Amber ale</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Carrots</li> <li>• Celery</li> <li>• <i>Grapes</i></li> <li>• <i>Plums</i></li> <li>• Zucchini</li> </ul>	<ul style="list-style-type: none"> <li>• Pumpnickel</li> <li>• Rye bread</li> <li>• Whole grain bread</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Fruit butter</i></li> <li>• Mustard</li> <li>• Pecans</li> </ul>	<ul style="list-style-type: none"> <li>• Beef</li> <li>• Ham</li> <li>• Pork</li> <li>• Sardines</li> </ul>

## Sources

*The Cheese Companion*, Judy Ridgeway, Running Press, 2004.

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Wisconsin Cheese Pairing Tool and "Wisconsin Cheese Pairings That Please," Wisconsin Milk Marketing Board, [www.eatwisconsincheese.com](http://www.eatwisconsincheese.com).