










# Semi Hard Cheese Pairing Guide 2



There are many uses for semi hard cheeses in the kitchen and on menus, from appetizers, salads, and snacks, to cooked dishes and desserts. Generally, the stronger flavor of semi hard cheeses pairs well with stronger-flavored foods and beverages; milder cheeses are compatible with milder-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>Edam (mild)</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>• Lager</li> <li>• Stout</li> </ul> 	<ul style="list-style-type: none"> <li>• Carrots</li> <li>• Celery</li> <li>• Cucumbers</li> <li>• <i>Dried cranberries</i></li> <li>• <i>Peaches</i></li> <li>• <i>Pears</i></li> </ul>	<ul style="list-style-type: none"> <li>• Dark bread</li> <li>• Flatbread</li> <li>• Rye bread</li> <li>• Wheat crackers</li> </ul>	<ul style="list-style-type: none"> <li>• Almonds</li> <li>• <i>Chutney</i></li> <li>• Mustard</li> </ul>	<ul style="list-style-type: none"> <li>• Beef</li> <li>• Cold cuts</li> <li>• Ham</li> <li>• Pork</li> <li>• Prosciutto</li> </ul>
<b>Emmental</b>  <p>Photo by Vi Huang</p>	<ul style="list-style-type: none"> <li>• <i>Fruity red</i></li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Cran-raspberry juice</i></li> <li>• Lambic</li> <li>• Pale ale</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>• Pumpernickel</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Dates</i></li> <li>• Mustard</li> <li>• Pickles</li> </ul>	<ul style="list-style-type: none"> <li>• Cold cuts</li> <li>• Corned beef</li> <li>• Ham</li> <li>• Pastrami</li> <li>• Prosciutto</li> </ul>
<b>Gouda (mild)</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>• Cranberry juice</li> <li>• Lager</li> <li>• Lemonade</li> <li>• Pilsner</li> <li>• Stout</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apricots (fresh/dried)</i></li> <li>• Carrots</li> <li>• Celery</li> <li>• Cucumbers</li> <li>• <i>Grapes</i></li> <li>• <i>Melon</i></li> </ul>	<ul style="list-style-type: none"> <li>• Flatbread</li> <li>• Rye bread</li> <li>• Wheat crackers</li> <li>• Whole wheat bread</li> </ul>	<ul style="list-style-type: none"> <li>• Almonds</li> <li>• Mustard</li> <li>• Pickles</li> <li>• <i>Raisins</i></li> </ul>	<ul style="list-style-type: none"> <li>• Beef</li> <li>• Cold cuts</li> <li>• Ham</li> <li>• Pork</li> <li>• Prosciutto</li> </ul>

## Sources

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

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