

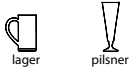








Semi Hard Cheese Pairing Guide 3



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
Muenster 	<ul style="list-style-type: none"> • <i>Fruity white</i> • Light red • Spicy white 	<ul style="list-style-type: none"> • <i>Cider</i> • Lager • Pilsner 	<ul style="list-style-type: none"> • <i>Apples</i> • Bell peppers • <i>Grapes</i> • <i>Pears</i> • Radishes • Spinach dishes • Tomatoes 	<ul style="list-style-type: none"> • Dark bread • Nut bread • Wheat crackers 	<ul style="list-style-type: none"> • <i>Chutney</i> • Mustard • Pickles • Walnuts 	<ul style="list-style-type: none"> • Sausage • Seafood • Smoked turkey
Provolone 	<ul style="list-style-type: none"> • <i>Fruity red</i> • Light red • Spicy white 	<ul style="list-style-type: none"> • Ale • Lager • Tomato juice 	<ul style="list-style-type: none"> • Bell peppers • <i>Figs</i> • <i>Grapes</i> • <i>Pears</i> • Tomatoes 	<ul style="list-style-type: none"> • Breadsticks • Flatbread • Wheat crackers 	<ul style="list-style-type: none"> • Pesto • Mustard • Walnuts 	<ul style="list-style-type: none"> • Beef • Cured meat • Ham • Pork • Prosciutto
Swiss  <p>Photo courtesy of Wisconsin Milk Marketing Board</p>	<ul style="list-style-type: none"> • <i>Fruity white</i> • Aged red 	<ul style="list-style-type: none"> • <i>Cran-raspberry Juice</i> • Lambic • Tomato juice 	<ul style="list-style-type: none"> • <i>Apples</i> • Bell peppers • <i>Cherries</i> • <i>Grapes</i> • Mushrooms • Potato dishes 	<ul style="list-style-type: none"> • Melba toast • Pretzels • Pumpernickel 	<ul style="list-style-type: none"> • Cashews • Mustard • Pickles • <i>Raisins</i> 	<ul style="list-style-type: none"> • Bratwurst • Cold cuts • Ham • Pastrami

Sources

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

"Food & Wine Pairings," American Dairy Association, www.ilovecheese.com.

"Pair Food and Wine," Wined In, www.winedin.com.

"SuperSkills: Successful Food Demonstrations & Sampling," International Dairy-Deli-Bakery Association, www.iddba.org.

Wisconsin Cheese Pairing Tool and "Wisconsin Cheese Pairings That Please," Wisconsin Milk Marketing Board, www.eatwisconsincheese.com.