

# Cheese Pairings Made Easy

Here's how to choose your cheese accompaniments wisely.

## Gouda

Aged Goudas have a salty bite and a firmer texture than younger, creamier versions.



**THEME: GO DUTCH.** Create a Netherlands-style spread that includes cold deli meats, mustard, artisan bread and slices of apple.

**WINE:** Try a Pinot Noir to balance out a younger Gouda's creaminess, or match an aged Gouda's subtle saltiness with a dry sherry.

**BEER:** Pick up a Pilsner or another pale lager to reflect the cheese's slight nuttiness and caramel notes.



## Double Cream Brie

With a slight earthiness and a creamy texture, brie is the crowd pleaser of your cheeseboard.



**THEME: GO NUTTY!** Pair with spiced walnuts or pecans to add crunch, or spread the cheese on a walnut loaf. Nuts are a natural match for brie's mild earthiness.



**WINE:** The buttery flavour of an oaked Chardonnay will hold its own with this cheese's creamy mouthfeel.



**BEER:** Wheat beer, with its bread-like aromas, is a light, refreshing counterpoint to the richness of the cheese.



## Blue

Whether soft and creamy or firm and crumbly, sharp, pungent blues are a cheeseboard must-have.



**THEME: SWEETER THINGS:** Balance the slight salty tang of these cheeses with maple candied bacon and some dried cherries or figs.

**WINE:** Show your Canadian pride with locally produced ice wine or late-harvest Riesling.

**BEER:** Go traditional with an imperial stout, or contrast those salty blue veins with the fruity notes of a Kriek Lambic made with sour morello cherries.



## Cheddar

A comfort-food classic that gets more assertive with age, cheddar can be a revelation in texture and flavour.



**THEME: PLOUGHMAN'S PLATTER:** Pair a sharp cheddar with slices of ham, hearty whole-wheat bread and some chutney or pickles.



**WINE:** The more aged the cheddar, the bigger you can go with the wine—think hearty Cabernet Sauvignon or port.



**BEER:** The slight sweetness of a barley wine – a strong ale with a high alcohol content – or a proper pint of a darker English brown ale will contrast nicely with an aged cheddar.



## Triple Cream Brie

Triple-cream soft-rind cheeses are soft and buttery, with a spreadable, melt-in-your-mouth texture.



**THEME: PARISIAN PICNIC:** Spread on thin, plain crackers or crusty French bread alongside slices of juicy pear.

**CIDER:** Bubbly sparkling cider will balance the cheese's creamy texture and keep you savouring each buttery bite.

**BEER:** Abbey or Trappist beers will bring a little austerity to all that sinful richness.

