



## Central Coast Specialty Foods

# Know Your Cheese

A simple guide of some of the major styles and types of cheese.

### Fresh

Mild, milky, tangy  
Mozzarella, Ricotta, Feta, Chevre

### Soft-ripened/Bloomy

Creamy, buttery, mushroomy  
Brie, Camembert, Teleme

### Washed Rind

Truffley, meaty, nutty, floral  
Talleggio, Muenster, Epoisses

### Semi-Soft

Creamy, buttery, mild  
Jack, Fontina, Gouda

### Firm

Fruity, nutty, smooth  
Gruyere, Cheddar, Asiago

### Hard

Nutty, salty, caramel  
Parmesan, Dry Jack, Manchego

### Blue

Acidic, peppery, minerally  
Stilton, Gorgonzola, Roquefort

### Artisan or Artisanal Cheese???

“Artisan” or “artisanal” cheeses are produced primarily by hand, in small batches, with specific attention paid to the tradition of the cheesemaker’s art. In doing so there is little mechanization as possible in the production of the cheese. Both artisanal and artisan cheese may be made from all types of milk and may have various flavorings.

### Farmstead Cheese???

The American Cheese Society defines farmstead cheese as one’s made with milk from the farmer’s own herd or flock on the farm where the animals are raised.

### A few facts...

- \*Younger cheeses are normally mild, soft, and moist.
- \*Aged cheeses become more hard, pungent and crumbly.
- \*Cheese should be stored near the bottom of your refrigerator where there is less temperature fluctuation.
- \*Usually hard cheeses last longer than do soft, moist ones.
- \*If there are small amounts of mold on the surface of cheese, cut it off along with ½” of cheese on all sides of it.

## Varieties

Here are some of our most popular favorites and some pairing suggestions.

### Cow Varieties:

**Camembert** — Similar to Brie but with a little more flavor; soft and creamy, the crust is edible. Best eaten at room temperature, it pairs well with crackers, bread, fruit, dessert, or nuts. **Wine pairing:** sweet white or light red.

**Parmigiano-Reggiano**— A hard, granular Italian cheese made only in specific Italian regions. Frequently used for grating over tomato sauce, or a bed of arugula with evoo and balsamic vinegar, it tastes great with figs, honey, or pears. **Wine pairing:** Italian reds or a rich Napa Cabernet Sauvignon.

**Stilton**—A blue cheese with a rich and mellow flavor of nuts and fruit that strengthens as it matures. It has a creamy ivory color with narrow blue-green veins. Great crumbled over salads or as a dessert cheese. **Wine pairing:** Ports.

### Goat Varieties:

**Humboldt Fog** — A subtle, tangy flavor and distinctive layer of edible vegetable ash makes this combo and American original. Buttermilk and fresh cream complemented with floral and herbal notes with a clean citrus finish. Drizzle with honey and serve with prosciutto, tart apple and marcona almonds. **Wine pairing:** Big fruity un-oaked whites.

**Bucherondin**— A log shaped, soft ripened cheese coated with a fluffy bloomy rind with a slightly tangy taste. Excellent used in salads, marinating, or standing alone. **Wine pairing:** White when young, red when mature.

**Drunken Goat**—Aged about 75 days after being soaked in Doble Pasta wine for 2-3 days, this Spanish semi-soft artisan cheese has a sweet smooth flavor and a violet rind. Pairs well with chorizo and olives. **Wine pairing:** Cherry flavored Rioja or Zinfandel.

### Sheep Varieties:

**Manchego** — A white Spanish cheese with a mellow, nutty flavor and a semi-firm to firm texture. Tasty in sandwiches or melted in fondues, it also pairs with figs, grapes, and quince paste. **Wine pairing:** White: Tempranillo, Zinfandel. Red: Merlot, Cabernet Sauvignon, Rioja.

**Roquefort**— Made from specially bred sheep and ripened in limestone caverns. It has a fine, milky-white body veined with emerald green and has a well-balanced flavor while its texture is slightly crumbly. Used in dressings, salads, or melted on steak. **Wine pairing:** Port, Bordeaux, Cabernet Sauvignon, Meritage.

**Abbaye De Belloc**— First made by Benedictine monks, this artisanal French hard cheese has a dense, rich, and creamy texture. It has a natural, crusty, brownish-colored rind with patches of red, yellow and orange from its sweet paprika coating and its taste resembles burnt caramel. **Wine pairing:** Chardonnay, Bordeaux or Pinot Noir.

### Mixed Milk Varieties:

La Tur, Iberico, Cabrales are just a few of the mixed-milk cheeses consisting of cow, goat and sheep.