



*Taste the Generations of Craftsmanship*

## Cheese and Food Pairings

General rules: avoid any really acidic fruit like citrus fruits. Grapes are the most classic accompaniment to most cheeses.

Aged Gouda	Sweet jams and jellies, jalapeño jelly
Asiago	Almonds
Big Flavoured Cheeses (general)	Dates, prunes, figs, papaya
Blue Cheeses (general)	Dried apricots, dates, dried cherries, dark breads
Brie	Cantaloupe, walnuts, figs, strawberries
Camembert	Cantaloupe, savoury jams and jellies
Canadian Swiss	Chutney
Cheddar (general)	Maple syrup, semi-sweet chocolate
Feta	Pine nuts, watermelon
Fontina	Chutney
Goat Cheese	Figs, walnuts, strawberries, cranberries
Gorgonzola	Crusty breads, honey (cuts the flavour)
Gruyère	Green apples
Jarlsberg	Savoury jams and jellies
Manchego	Honey
Mild Gouda	Savoury jams and jellies, jalapeño jelly
Parmesan Reggiano	Marmalade, sweet preserves, honey
Romano Pecorino	Tomatoes, Bosc pears, Chianti, jams
Sharp Cheddar (general)	Tomato chutney, English mustard
Stilton	Apricots