

# Hard Cheese Pairing Guide



There are many uses for hard cheeses in the kitchen and on menus, from appetizers, salads, and snacks, to cooked dishes and desserts. Generally, the strong flavor of hard cheeses pairs well with strong-flavored foods and beverages; milder-flavored 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>Appenzeller</b> 	<ul style="list-style-type: none"> <li>• <i>Fruity red</i></li> <li>• White</li> </ul> 	<ul style="list-style-type: none"> <li>• Bock</li> <li>• Light beer</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Carrots</li> <li>• Cucumbers</li> <li>• <i>Melons</i></li> <li>• Radishes</li> <li>• <i>Strawberries</i></li> </ul>	<ul style="list-style-type: none"> <li>• <i>Raisin bread</i></li> <li>• Sourdough bread</li> <li>• Whole grain crackers</li> </ul>	<ul style="list-style-type: none"> <li>• Almonds</li> <li>• <i>Fruit butter</i></li> <li>• Pickles</li> </ul>	<ul style="list-style-type: none"> <li>• Ham</li> <li>• Pork</li> <li>• Poultry</li> <li>• Prosciutto</li> </ul>
<b>Gruyère</b> 	<ul style="list-style-type: none"> <li>• <i>Fruity white</i></li> <li>• Red</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Cider</i></li> <li>• <i>Cranberry juice</i></li> <li>• Porter</li> <li>• Stout</li> <li>• Tomato juice</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• <i>Figs</i></li> <li>• Mushrooms</li> <li>• <i>Pears</i></li> <li>• Potato dishes</li> <li>• Red peppers</li> </ul>	<ul style="list-style-type: none"> <li>• Pumpernickel</li> <li>• Wheat crackers</li> <li>• Whole grain bread</li> </ul>	<ul style="list-style-type: none"> <li>• Mustard</li> <li>• Pecans</li> <li>• Pickles</li> </ul>	<ul style="list-style-type: none"> <li>• Ham</li> <li>• Pork</li> <li>• Poultry</li> <li>• Veal</li> </ul>
<b>Parmesan</b> 	<ul style="list-style-type: none"> <li>• <i>Dessert</i></li> <li>• Red</li> <li>• Sparkling</li> </ul> 	<ul style="list-style-type: none"> <li>• Ale</li> <li>• Coffee</li> <li>• Espresso</li> </ul> 	<ul style="list-style-type: none"> <li>• Celery</li> <li>• <i>Figs</i></li> <li>• <i>Grapes</i></li> <li>• <i>Plums</i></li> <li>• Tomatoes</li> <li>• Zucchini dishes</li> </ul>	<ul style="list-style-type: none"> <li>• Flatbread</li> <li>• <i>Fruit bread</i></li> <li>• Pumpernickel</li> </ul>	<ul style="list-style-type: none"> <li>• Balsamic vinegar</li> <li>• <i>Raisins</i></li> <li>• Walnuts</li> </ul>	<ul style="list-style-type: none"> <li>• Beef</li> <li>• Ham</li> <li>• Pork</li> <li>• Poultry</li> <li>• Prosciutto</li> <li>• Salami</li> </ul>
<b>Pecorino Romano</b> 	<ul style="list-style-type: none"> <li>• Red</li> <li>• White</li> </ul> 	<ul style="list-style-type: none"> <li>• Light beer</li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Bell peppers</li> <li>• Carrots</li> <li>• Celery</li> <li>• <i>Melons</i></li> <li>• <i>Plums</i></li> </ul>	<ul style="list-style-type: none"> <li>• <i>Fruit bread</i></li> <li>• Sourdough bread</li> <li>• Whole grain crackers</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Fruit butter</i></li> </ul>	<ul style="list-style-type: none"> <li>• Beef</li> <li>• Prosciutto</li> <li>• Salami</li> </ul>
<b>Romano</b> 	<ul style="list-style-type: none"> <li>• Red</li> </ul> 	<ul style="list-style-type: none"> <li>• Ale</li> <li>• <i>Cider</i></li> </ul> 	<ul style="list-style-type: none"> <li>• <i>Apples</i></li> <li>• Cucumbers</li> <li>• <i>Figs</i></li> <li>• <i>Pears</i></li> <li>• Tomatoes</li> <li>• Zucchini dishes</li> </ul>	<ul style="list-style-type: none"> <li>• Flatbread</li> <li>• <i>Fruit bread</i></li> <li>• Rye bread</li> </ul>	<ul style="list-style-type: none"> <li>• Olives</li> <li>• Pepperoncini</li> <li>• <i>Honey</i></li> </ul>	<ul style="list-style-type: none"> <li>• Beef</li> <li>• Ham</li> <li>• Pork</li> <li>• Poultry</li> <li>• Prosciutto</li> <li>• Salami</li> </ul>

## Sources

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"SuperSkills: Successful Food Demonstrations & Sampling," International Dairy-Deli-Bakery Association, [www.iddba.org](http://www.iddba.org).

Wisconsin Cheese Pairing Tool and "Wisconsin Cheese Pairings That Please," Wisconsin Milk Marketing Board, [www.eatwisconsincheese.com](http://www.eatwisconsincheese.com).