












Soft Cheese Pairing Guide



There are many uses for soft cheeses in the kitchen and on menus, from appetizers, salads, and snacks, to cooked dishes and desserts. Generally, the mild flavor of soft cheeses pairs well with mild-flavored foods and beverages; stronger-flavored cheeses are compatible with stronger-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
Brie/Camembert 	<ul style="list-style-type: none"> • <i>Fruity red</i> • Sparkling  	<ul style="list-style-type: none"> • <i>Cider</i> • Lambic-style beer • <i>White grape juice</i> 	<ul style="list-style-type: none"> • <i>Apples</i> • Carrots • <i>Dried fruit</i> • Mushrooms • <i>Pears</i> • Tomatoes 	<ul style="list-style-type: none"> • Crusty bread • Melba toast • Water table crackers 	<ul style="list-style-type: none"> • Almonds • <i>Chutney</i> • <i>Sweet pickles</i> 	<ul style="list-style-type: none"> • Beef • Lamb • Poultry • Seafood
Chèvre 	<ul style="list-style-type: none"> • White 	<ul style="list-style-type: none"> • <i>White grape juice</i> 	<ul style="list-style-type: none"> • <i>Berries</i> • Carrots • Cucumbers • <i>Dried apricots</i> • <i>Dried cranberries</i> • Tomatoes 	<ul style="list-style-type: none"> • French baguettes • Herb crackers • Sourdough 	<ul style="list-style-type: none"> • Almonds • <i>Marmalade</i> • Sun-dried tomatoes 	<ul style="list-style-type: none"> • Chicken • Fish • Smoked meats
Feta 	<ul style="list-style-type: none"> • Dry white • Light red  	<ul style="list-style-type: none"> • Pilsner-style beer • <i>Lemonade</i> 	<ul style="list-style-type: none"> • Cucumbers • <i>Figs</i> • Green bean dishes • <i>Mangos</i> • <i>Melons</i> • Tomatoes 	<ul style="list-style-type: none"> • Breadsticks • Pita • Pumpernickel 	<ul style="list-style-type: none"> • <i>Honey</i> • Olives • Pine nuts 	<ul style="list-style-type: none"> • Lamb • Poultry • Seafood
Mascarpone 	<ul style="list-style-type: none"> • <i>Fruity red</i> • Sparkling  	<ul style="list-style-type: none"> • <i>Cider</i> • <i>Hot chocolate</i> • Sparkling water 	<ul style="list-style-type: none"> • <i>Berries</i> • Carrots • Celery • <i>Cherries</i> • <i>Strawberries</i> 	<ul style="list-style-type: none"> • <i>Ladyfingers</i> • <i>Shortbread</i> • <i>Vanilla wafers</i> 	<ul style="list-style-type: none"> • <i>Caramel sauce</i> • <i>Chocolate</i> • Pecans 	<ul style="list-style-type: none"> • Poultry • Seafood
Queso Fresco 	<ul style="list-style-type: none"> • White • <i>Sangria</i>  	<ul style="list-style-type: none"> • Margaritas 	<ul style="list-style-type: none"> • Avocados • Black beans • <i>Citrus fruits</i> • <i>Mangos</i> • <i>Papayas</i> • Tomatoes 	<ul style="list-style-type: none"> • Cuban bread • Pita • Tortillas 	<ul style="list-style-type: none"> • <i>Honey</i> • Olives • Salsa 	<ul style="list-style-type: none"> • Pork • Turkey

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.