

Cheese & Chocolate - the Perfect Pair

REAL CALIFORNIA CHEESE



Styles of Chocolate for Pairing

Dark Chocolate

Darker, less sweet chocolates pair well with aged complex cheeses

Milk Chocolate

Milk chocolate pairs well with sweet fresh cheese like California Ricotta and buttery semi-soft cheeses like California Brie

Chocolate with Dried Fruits and Nuts

Chocolate with roasted nuts and dried fruit pairs well with creamier semi-soft cheeses and also with aged cheeses that have more complexity

Spicy Chocolates

Chocolates that have chilis and other peppers added pair well with sharp cheeses that are not overly salty

Styles of Cheese for Pairing

Soft/Fresh

Fresh California Ricotta, Cream Cheese, Fromage Blanc, Teleme or Crescenza

Semi-Soft/Mold Ripened

Creamy California Blue cheeses, Brie, Triple Crème, Washed Rind

Semi-Hard

California Cheddar, Fontina, Asiago, Gouda, Wine- or Beer-washed table cheeses

Hard

Aged California Gouda, Dry Jack, grating cheeses

Blue

Semi-soft creamy California Blue cheeses, firmer more crumbly Blues



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Cheese & Chocolate Pairing

Fresh Cheese & Chocolate Pairings

Crescenza or young Monterey Jack + dark chocolate:
Crescenza with Recchiuti Dark Chocolate-dipped
Key Lime Apples

Fresh Cream Cheese + nutty dark chocolate: Cream Cheese
with TCHO Nutty Dark Chocolate (71%)

Mold Ripened Cheese & Chocolate Pairings

Triple Crème Brie + Truffles: Triple Crème Brie with
Recchiuti Champagne Truffles

Semi-Hard Cheese & Chocolate Pairings

Wine or Beer-washed cheese + dark chocolate: Beer-washed
Cheese with TCHO Chocolatey (71%)

Aged Cheddar + dried fruit enrobed chocolate: Bandage
Wrapped Cheddar with Recchiuti Candied Orange Peel

Aged Gouda + dark chocolate: Aged Gouda with See's Dark
Chocolate with Almonds

Aged-Hard Cheese & Chocolate Pairings

Aged Monterey Jack cheese + dark chocolate and nuts: Dry
Aged Jack (rubbed in cocoa & black pepper) with See's Dark
Chocolate and Nuts

Aged Gouda + spicy chili infused chocolate: Aged Gouda with
Lindt Chili Pepper Chocolate Bar

Hard, grating cheese + chocolate with fruit: Dry Jack with
Chocolove Cherries and Almonds in Dark Chocolate

Blue Cheese & Chocolate Pairings

Aged more complex blue cheeses + 80% or higher cacao



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