



# REAL CALIFORNIA CHEESE AND CHOCOLATE THE PERFECT PAIR



## STYLES OF CHOCOLATE

### Dark Chocolate

darker, less sweet chocolates pair well with aged complex cheeses

### Milk Chocolate

milk loves milk  
milk chocolate pairs well with sweet fresh cheese like Ricotta & buttery semi-soft cheeses like Brie

### Chocolate with Dried Fruits and Nuts

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

### Spicy Chocolates

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

## STYLES OF CHEESE

### Soft/Fresh

fresh Ricotta, Cream Cheese, Fromage Blanc, Teleme, Crescenza

### Semi-Soft/Mold Ripened

Brie, triple crème, washed rind, creamy blues

### Semi-Hard

Cheddar, Fontina, Asiago, Gouda, wine or beer washed table cheese

### Hard

aged Gouda, aged Jack, grating cheeses

### Blue

semi soft creamy blues, firmer more crumbly blue

## CHEESE & CHOCOLATE PAIRING

### Fresh Cheese & Chocolate Pairings

Crescenza or young Jack + dark chocolate: Bellwether Crescenza with Recchiuti Dark Chocolate-dipped Key Lime Apples  
Fresh Cream Cheese + nutty dark chocolate: Sierra Nevada Gina Marie Cream Cheese with TCHO Nutty Dark Chocolate (71%)

### Mold Ripened Cheese & Chocolate Pairings

Triple Crème Brie + Truffles: Marin French Triple Crème Brie with Recchiuti Champagne Truffles  
Sweet & creamy blue cheese + 62% dark chocolate: Marin French Blue Cheese with See's Premium Extra Dark Bar

### Semi-Hard Cheese & Chocolate Pairings

Wine or Beer washed cheese + dark chocolate: Pedrozo Topsy Cow with TCHO Chocolatey (71%)  
Aged Cheddar + dried fruit enrobed chocolate: Fiscalini Bandage Wrapped Cheddar with Recchiuti Candied Orange Peel  
Aged Gouda + dark chocolate: Winchester Aged Gouda with See's Dark Chocolate with Almonds

### Aged Hard Cheese & Chocolate Pairings

Aged Jack cheese + dark chocolate and nuts: Vella Dry Aged Jack (rubbed in cocoa & black pepper) with See's Dark Chocolate and Nuts  
Aged Gouda + spicy chili infused chocolate: Winchester Aged Gouda with Lindt Chili Pepper Chocolate Bar  
Hard, grating cheese + chocolate with fruit: Vella Dry Jack with Chocolive Cherries and Almonds in Dark Chocolate

### Blue Cheese & Chocolate Pairings

Creamier sweet blue cheeses + 70% - 80% cacao: Rouge et Noir Marin French Blue  
Aged more complex blue cheeses with 80% or higher cacao: Point Reyes Original Blue



**Look for the Seal**

California Milk Advisory Board

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