



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

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