

SBE Beer and Cheese Notes

8/3/2011

Agenda:

- Introduction to pairing
- First few pairings (have cheesemakers talk about cheeses)
- Gisela - cheesemaking
- Continue pairings (have cheesemakers talk about cheeses)
- Stone planning
- Continue pairings (have cheesemakers talk about cheeses)

Intro:

- Broad range of food pairing possibilities because of the vast range of flavors and styles
 - Bitter, malty, spicy, fruity, smoky, roasty, etc.
- Beer has naturally become an alternative to wine for food pairings as craft beer has gained popularity
- Beer and cheese make a great pairing, just like wine and cheese
- Balance
 - Complement, but don't overpower one with the other
 - Match intensities - powerful beers need a more intense cheese, more delicate beer pair well with a more mild cheese
- Avoid anything too similar
 - Smoked cheese with a smoke beer seems like a great pairing, but they will usually cover each other up
- Find flavor components that match
 - e.g. cheeses with a nutty character with nut brown
- Find complementary flavors
 - Spiced cheeses with belgians or hops
 - Rich, buttery cheeses with malty beers
- Experiment
 - No hard and fast rules

Pairings:

- Gouda
 - Smoky and nutty, to go with the nuttiness of the brown ale
- Chevre
 - Requires a fairly mild beer
- Curry-Ginger Jack
 - Spicy to complement spicy belgian character
- Humboldt Fog
 - The spice and sweetness of the belgian beer add to the rich and acidic goat cheese
- Cheddar (Banker)
 - Sharp powerful cheddar to cut through the intense hop character
- Blue Cheese
 - Rich, creamy blue cheese to complement the big malt backbone
- Swiss
 - Nuttiness to go with the nutty, caramelly malt character of the wee heavy
- Brie
 - Rich, buttery brie to go with the rich maltiness of the wee heavy
- Cheddar
 - Strong, pungent, to stand up to Speedway
- Feta
 - Salty-sweet combination with the mead