



TREAT YOURSELF TO A TASTE OF BRITAIN WITH A SLICE OF CHEESE AND A BEER

When it comes to pairings, British cheese and beer are not the most obvious choice but when matched they really do get your taste buds going. With the refined flavours of the cheese and the robust characters of the beer, it is a pairing not to be missed.

Britain produces over 700 named cheeses and there are over 2,000 brands of beer in Britain. With such a variety on offer, there is great scope for winning combinations and what better way to celebrate any day, than with what we would call the perfect match!

Nigel White, the Secretary of the **British Cheese Board** says:

“Pairing cheese and beer gives you the chance to explore the incredible range of taste and textures in our cheese, and equally the stunning range of British beers.”

For those who prefer a strong cheese, Cheddar is a great start. With its strong flavours and velvety texture, it creates a smooth coating in the mouth which when tried with White Shield (a toasty like beer) opens up the palate to flavours of citrus and apples.

If you prefer something with a little more of a kick, a Mature Blue Stilton and Ola Dubh (a dark beer) will definitely live up to that. The heavy substance of the beer and its malty and marmite notes complements the cheese, resulting in a powerful explosion of flavours.

Melissa Cole, beer journalist and author of popular blog ‘Girls Guide to Beer’ helped The British Cheese Board to identify the perfect beer and cheese matches. Melissa says:

“Beer is, quite simply, the most natural partner for cheese you could choose, and it’s no accident that Britain has a strong history, not to mention bright future, of artisan brewing and cheese making. Whether you choose the classic combination of a pint of bitter with a Ploughman’s or the sophisticated match of a barley wine with Stilton, the opportunity for epicurean delight from the partnership of beer and cheese is endless.”

Recipes can be found on The British Cheese Board website
www.britishcheese.com





The Ultimate British Cheese & Beer Pairings

Recommended Beer	Recommended Cheese	Taste	Beer Stockists
Dark Star Sunburst (4.8%)	Wensleydale	This fresh & fruity beer, with hints of orange on the nose and a fresh herbal flavour acts as a very pleasant counterpoint to the mild and slightly sweet flavour of the cheese - combining to leave a fresh honey-like aftertaste.	beerclubofbritain.co.uk Hall & Woodhouse River Cottage
Fuller's Golden Pride (8.5%)	Extra Mature Cheddar	This is a classic pairing of two great British institutions, barley wine and cheddar cheese. The sweetness of the Golden Pride against the robust saltiness of this extra mature cheddar works so well.	Waitrose
Stinger (4.5%)	Cornish Yarg	The fresh meadow smell of the beer projects summer time, and the hints of parsley and grass, combines well with the nutty sweetness of the cheese to offset any excess bitterness in the beer.	Threshers
Bateman's Victory Ale (6%)	Capricorn Goat's Cheese	This Lincolnshire beer has masses of flavours in it, and the goat's cheese really stands up well to it. The rich pear and liquorice notes in the beer are complemented by the slightly chalky texture of the cheese, with both parts of the partnership keeping the other in balance to leave a warm aftertaste.	Morrison's
Sharp's Chalky's Bark (4.5%)	White Stilton with cranberries	This beer created in collaboration with chef Rick Stein is unsurprisingly a natural partner for food. Made with fresh ginger it is a spicy little number which is softened by the cheese and ends in an explosion of fruit flavours from both ale and cheese.	Majestic William's Bros
	Llawnroc or any Brie and Camembert	We all know that apple & ginger are the best of friends and the light, appley notes of this subtly flavoured English Brie are really complemented by the lemony-ginger notes in this beer - a fruity little pairing for sure.	
Worthington White Shield (5.6%)	West Country Farmhouse Cheddar	The beer takes centre stage here as the cheese acts as a foil to bring out tiniest hints of cloves with scents of banana; it then ends in an unexpected citrus tang that's a real taste explosion.	Sainsbury's
Ola Dubh (8%)	Blue Stilton	Not one for the fainthearted this is a powerful combination. This deliciously earthy cheese helps the sticky marmite flavours of the beer come out, whilst the beer allows the cheese to become more unctuous and elaborate on the tongue.	royalmilewhiskies.com
Brakspear Triple (7.2%)	Blue Stilton	Another strong cheese that needs a strong partner but this time with different results. The strength of 'blue' flavour & saltiness in this cheese means it can really balance the candyfloss flavour of the beer to create waves of caramelised orange.	Booth's
Grozet (5%)	Any Brie and Camembert	The fresh gooseberry and bog myrtle flavours in this intensely refreshing beer, combined with its light and bubbly texture, allows the brie to flow across the tongue in a truly refreshing taste combination that seems to scream summer.	utobeer.co.uk
Peronelle's Blush (5.4%)	White Stilton and Blueberries	A perfect dessert replacement this combination is for the sweet of tooth. The hint of Crème du Mur in the cider combines perfectly with the blueberries in the cheese to make a fruity fiesta in the mouth, whilst the dry appley nature of the cider itself prevents it all from becoming too sickly sweet - recommend you put the cheese on a digestive biscuit to get the full experience.	Tesco

British Cheese - yes please!

The British Cheese Board aims to increase consumption of cheese made by its members and provides information about cheese as part of a balanced diet.

What are the benefits of eating cheese?

- Hard cheese contains essential nutrients - protein, calcium, phosphorus and vitamin B12
- It is versatile and convenient to use as part of any meal occasion
- There are more than 700 named cheeses now produced in the UK alone

The British Cheese Board was formed in 1997 and its members account for the majority of cheese made in the UK.



For further information on the British Cheese Board and its members and the cheeses they produce go to www.britishcheese.com or e-mail us at enquiries@britishcheese.com

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