

Cheeses of the World

A serious, artisanal cheese section is essential in any market that considers themselves “gourmet”. We pride ourselves on our 48 foot selection of cheeses from all over the world, carrying some of the most famous cheeses, as well as cheese from remote corners of the world. From the stinky cheeses of France to the beautiful sharp cheddars made here in America, at Holiday Market, we have everything you need when it comes to cheese! If you don’t see what you are looking for, talk to our Cheese Monger, Elizabeth, and she will try and find it for you! She just needs about 2 weeks in advance!

Formaggio (Italian)

Parmigiano Reggiano

Parmigiano-Reggiano is a hard Italian Cheese made from partly skimmed, unpasteurized milk. It is only allowed to be produced in the provinces of Parma, Reggio-Emilia and Modena, as well as parts of Emilia-Romagna. It has a minimum aging period of 12 months, but all Parmigiano Reggiano marked “EXPORT” requires a minimum aging period of 18 months. In Italy, the 18 month aged Parmigiano Reggiano is marked “EXTRA” rather than “EXPORT”. No preservatives or artificial ingredients are used in its manufacture. Parmigiano-Reggiano is a product that matures well; evolving in flavor as it ages.

As time passes, Parmigiano-Reggiano ages and becomes deeper in color, forming white amino acid crystals that pleasantly crunch when you eat them. In addition, its milk sugar (lactose) concentrates and caramelizes, creating an aftertaste of tropical fruit and nuts. This caramelization also makes Parmigiano-Reggiano more palatable for those who are lactose intolerant.

Parmigiano Reggiano Vacche Rosse

Long ago, Parmigiano Reggiano cheese was made exclusively from the milk of the Rossa Reggiana cow, a specific breed of cow that has a red coat and is native to the province of Reggio Emilia. Today, Parmigiano-Reggiano that is made from the milk of this rare breed of cow is called Parmigiano Reggiano Vacche Rosse. The Reggiana’s milk is full of protein and has a high butterfat content, characteristics that allow the cheese to be aged at least thirty months. Parmigiano Reggiano Vacche Rosse is made in the mountains near Reggio Emilia, a pristine rural area that is far away from pollution sources and has many wild growing herbs and flowers that contribute to the cow’s diet. The result is a richer, creamier cheese than most Parmigiano Reggianos, and a grassy, fruity, nutty flavor.

Gorgonzola

When Gorgonzola Cheese is young, it is sweet and mild, and as it ages its flavor intensifies and becomes sharper. Gorgonzola has a strikingly creamy texture that melts in your mouth. Gorgonzola has many uses; it makes an excellent table cheese, and may be enjoyed in soups, salads, main dishes, sauces, salad dressings or added to risotto or polenta. Gorgonzola Cheese is also enjoyed for dessert and is delicious when drizzled with honey and paired with fruits such as apples, grapes or pears.

Mozzarella

The word Mozzarella is derived from the word Italian word mozzare meaning “to cut off”. This references cutting the cheese curd during its production process. Mozzarella cheese is made by heating whey until it forms stringy curds. These curds are then stretched until they are smooth, a process called pasta filata. The Mozzarella is cut and formed into balls and stored in a whey brine solution to keep it moist.

Mozzarella Cheese is mild and delicate with an elastic and springy texture and a slightly sour taste. Mozzarella Cheese is also available lightly or heavily smoked and in low-fat and part-skim varieties. Fresh Mozzarella Cheese is best served with sliced tomatoes, basil, extra virgin olive oil and salt, called Insalata Caprese. Fresh Mozzarella is also perfect for pasta dishes such as lasagna and pizzas, as an appetizer added to bruschetta, or melted on vegetables, in a grilled cheese or quesadilla.

Pecorino

Pecorino is the family of Italian sheep’s milk cheeses that includes Pecorino Romano, Pecorino Toscano, Pecorino Sardo, and Pecorino Siciliano. The word Pecorino is derived from the word “pecora”, meaning sheep in Italian. Pecorino is a firm, salty cheese, made from sheep’s milk and occasionally a mixture of sheep’s and goat’s milk.

Pecorino Romano competes with Parmigiano Reggiano in the hard grating cheese market, but is saltier and less complex in flavor. As Pecorino Romano ages, it becomes saltier and firmer. Aged varieties of Pecorino Romano are referred to as “Stagionato”. These varieties are harder and have a crumbly texture. Pecorino “fresco” and Pecorino “semi-stagionato” are aged less and are softer and milder in flavor.

Asiago

Younger forms of Asiago are preferred for table cheeses, perhaps with some fruit and a sweet wine from the neighboring Italian region of Friuli. Asiago also pairs wonderfully with a cured pork product called Speck, which is produced in the same region as Asiago. Speck is similar to prosciutto, but with a stronger flavor, as it is rubbed with rosemary and juniper, then smoked. A thin slice of Speck wrapped around a 5 or 12-month piece of Asiago is perfection for any food lover.

Older forms of Asiago offer more pronounced flavors for those who want to eat it on its own. But older Asiago is also well suited for grating and adding to pasta, risotto, soups, or salads. Consider using a block of our one-year Asiago instead of Parmigiano Reggiano or Romano as a change of pace. Or make a potato gratin with five-month

Asiago instead of cheddar or gruyere. This versatile cheese will soon become a staple in your kitchen as it has all across Italy.

Provolone

Provolone is a semi-hard Italian cow's milk cheese that has a smooth texture and a mild smoky flavor. Provolone Cheese is made in two distinct varieties: Provolone Dolce and Provolone Piccante. Provolone Dolce is made using calf's rennet, aged approximately two to three months, and has a mild creamy and milky flavor. Provolone Piccante is usually made from goat's or lamb's rennet, is usually aged from three months to a year, and is drier, sharper and more pungent than Provolone Dolce. Both Provolone Dolce and Provolone Piccante may be smoked which creates a mild smoky aroma and taste.

Fromage (French)

Camembert

Camembert ranks as one of France's most popular cheeses, an impressive fact considering it has only been around since the late 18th century (compared to 11th century Roquefort or the ancient 1st century Cantal). Camembert is similar to Brie in shape and appearance, although most Camembert Cheese has a slightly stronger flavor and more noticeable aroma than Brie. This soft ripened, bloomy white rind cheese is sold in small wooden boxes which help to protect its soft, creamy texture during shipment.

One principle of wine and cheese pairings is that cheeses taste best with wines that come from the same region. While Normandy is not well known for its wines, its apple products are world famous. Consider trying Camembert Cheese with a plate of sliced apples, a glass of hard cider, or Calvados, Normandy's apple brandy. Of course, crusty bread is perfect for serving with a ripe, runny Camembert Cheese. If you find a particular Camembert is a bit strong for your tastes, you can drizzle on a bit of honey to sweeten it.

Brie

Brie Cheese is one of the world's most popular dairy products, and many would argue the greatest French cheese on earth. Brie Cheese is named after the town of Brie in central France. A soft-ripened cheese, Brie is characterized by a white, bloomy rind of penicillium candidum mold, with a soft, creamy interior. Brie Cheese has a buttery flavor, creamy texture, and should smell fresh with perhaps a light hint of mushrooms. Authentic Brie Cheese is made from cow's milk, but some small dairies produce a few goat and sheep milk varieties.

At room temperature, Brie becomes deliciously creamy. When warm, it positively oozes. This led many cheese lovers to begin baking Brie Cheese. Hot out of the oven, Baked Brie or Brie en Croute is a treat for any fan of cooking with cheese. Brie en Croute is French for "Brie in a Crust." To prepare Brie en Croute, roll out puff pastry or pie dough, lay a wheel of Brie Cheese in the center and fold up the edges to make a sealed parcel, then pop in a hot oven and bake at 325F for 10 to 15 minutes, until the dough browns. Brie en Croute should have a crispy, flaky crust surrounding a gooey, molten Brie Cheese interior.

Baked Brie can be made either savory for an appetizer or sweet as a dessert. A standard savory Baked Brie is topped with chopped garlic, herbs, and a dash of black pepper. Sweet Baked Brie Cheese can be coated with raspberry preserves and candied pecans, orange marmalade and almonds, or even caramel.

Roquefort

Roquefort, Stilton and Gorgonzola are considered to be the world's most esteemed blue cheeses. While Stilton and Gorgonzola are made from pasteurized cow's milk, Roquefort is unique in that it is made from raw (unpasteurized), 100% sheep's milk. Roquefort's AOC (Appellation d'Origine Controlee) certification mandates that this famous French Cheese must only be produced in the Roquefort-sur-Soulzon region of France. Roquefort is naturally aged in the caves of this region for at least three months. It is a semi-soft, rindless French cheese that is tangy and crumbly with distinguishing green veins running through it. The milk used to make Roquefort is so cherished, that any remaining milk from its production is saved to make French Valbreso Feta cheese.

Roquefort Cheese is white, soft, crumbly, and rindless. Its distinctive blue-green veins provide a sharp tanginess to create a well-balanced complex, creaminess and a range of sweet, smoky and salty flavors. The cheese is best when eaten at room temperature and delicious when served with figs and nuts, or a piece of crusty French bread and a glass of sweet wine. Crumble Roquefort Cheese over pizza, salads, or pasta, or blend into dressings or dips.

Munster

Not for the faint of heart, this pungent cheese is famous for its strong odor and its soft, smooth interior, with a consistency almost like melting chocolate. The brick-red rind reveals a golden, barely sweet, and slightly sticky interior. In its native regions, the cheese is tamed by serving it with potatoes and cumin. Made on either side of the Vosges mountains, in Alsace it's called Munster while in Lorraine it's known as Gerome. In 1978, an AOC was given to Munster-Gerome, uniting the two cheeses.

Gruyere de Comte

Although Gruyere may be more famous on the Swiss side of the border, the French version of this Alpine cheese is not to be overlooked. Originating in the 12th century, Gruyere de Comte was AOC (Appellation d'Origine Controlee) certified in 1958 and is currently the most produced French Cheese with AOC protection. Gruyere de Comte is a cow's milk French Cheese that is pale ivory in color with holes dispersed throughout. It is semi-hard, aged for approximately one year in mountain caves. The flavor of Gruyere de Comte varies, depending on technique, location of production, and time of year that it was produced. Sweet and nutty, Comte is well known for its use as a fondue cheese, but this versatile French Cheese can be enjoyed in many other ways. Slice, shred or grate it for an excellent table cheese or as an ingredient in soufflé or gratin.

Morbier

This washed rind French Cheese has a black line of vegetable ash running through its belly that separates Morbier into two distinct halves. The line of ash is Morbier's most intriguing, distinctive feature. Turning back the clock two centuries, small farmers in its native Franche-Comté region used to make this cheese in a two-step process, mainly because they needed to milk their cows twice in order to produce enough curd to produce a full wheel. The morning's milk curds were added to the mould and covered with a fine protective layer of ash. In the evening, they added curds from the second milking, sandwiching the ash layer between the curds. Today the ash line is purely decorative, but it maintains the interesting history of this mild, lightly aromatic cheese..

French Raclette

Raclette is a semi-hard cow's milk cheese from the French and Swiss Alps that is commonly used to make a dish called Raclette. Raclette (the meal) is made by heating the cheese and scraping the melted portion onto boiled potatoes, sliced charcuterie, cornichons and other treats. The word Raclette is derived from the French verb racler, which means "to scrape". Raclette has traditionally been one of Switzerland's most famed dishes, while Raclette is popular in neighboring countries as well, such as France and Germany.

Raclette cheese is pale yellow in color with perhaps a few small holes dispersed throughout. Once melted, its texture is creamy and does not separate. Raclette is similar to fondue, but is distinctive since the melted portion of cheese is scraped off the cheese block often with a special Raclette knife onto or alongside vegetables, bread, or meat. Today, Raclette grills are a popular way to serve the cheese. Like fondue, using Raclette grills encourage an interactive and communal dining experience that can be enjoyed throughout the year.

Chevre

While the word "Chevre" might be hard to pronounce (it is a French word translated as "Goat" and is pronounced SHEHV or SHEH-vruh but the second syllable with the R sound is usually silent), it is certainly not hard to enjoy. Fresh, soft and spreadable, French Chevre naturally pairs with crusty French baguette, green grapes & Sauvignon Blanc wine. Chevre offers a mild goaty tang, the signature of any goat's milk product, and is often sold as Bucheron or Montrachet. While Chevre simply means Goat in French, we commonly refer to this cheese simply as Chevre, not Chevre Cheese.

While all Chevre is made from the milk of goats, some people don't consider all goat cheeses to be Chevres. For many connoisseurs, Chevre only refers to soft, fresh or minimally aged French-types of goat cheeses, typically sold in logs or tubs. Then again, for many, the term Chevre is simply a generic term for all goat cheeses, fresh or aged, soft or firm, regardless of style. Soft, fresh Chevre dates back to ancient times, and was mostly likely one of the first cheeses, if not THE first cheese, ever made. A versatile cheese, Soft, fresh Chevre can be enjoyed as a snack on bread or crackers, or used in recipes over salads or stuffed into vegetables or dough as an hors d'oeuvre. Served hot, Chevre is known as Chevre Chaud, and is often enjoyed in green salads drizzled with a vinaigrette.

Lincet de Bourgogne

One of our favorites at Holiday Market, **Delice de Bourgogne** is a French classic triple crème cheese made by Fromagerie Lincet on the lines of other classics such as Brillat Savarin or Explorateur. It originated in the Burgundy region of France where the company factory is located.

The cheese is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture. Unlike many simple triple crème cheeses, **Delice de Bourgogne** has a white, bloomy and pungent rind because of the *Penicilium Candidum* mold. The mushroomy aroma of thin rind adds a playful contrast to the rich, creamy, buttery and tangy notes of the interior. This high fat cheese pairs very well with Champagne or Ciders and Wheat Beers.

Cheese (American)

Cheddar

Cheddar is quite possibly the most famous cheese in existence today. In America, the three most famous styles of Cheddar are not divided by sharp and mild, but by their location. The fan bases of Vermont Cheddar, California Cheddar and Wisconsin Cheddar are as passionate as three rival sports teams vying for first place. These cheese making capitals have focused intently on producing the best possible product. This involves sourcing the best possible farmland, selecting breeds of cattle that will yield the best quality milk, and modernizing their facilities to produce a consistent, delicious Cheddar Cheese. Today there are also a number of unique types of flavored Cheddars, incorporating everything from spicy chilies to sweet apples to zesty herbs and garlic. Goat's Milk Cheddar is also becoming widely available, which is perfect for chevre fans looking for a smooth melting cheese, or those consumers whose diets are better suited to the reduced lactose qualities of goat's milk.

We Love:

- *Cabot Cloth bound (Fasperhill Farm)*

Clothbound is an approachable but complex natural-rind, bandaged cheddar with a crumbly texture and nutty aroma. The flavor is deeply savory and slightly tangy with caramel sweetness to the finish. Clothbound has a signature tang and caramel nuttiness with a rustic crystalline texture that becomes creamy on the palate. This savory-sweet balance of flavor makes a perfect match for charcuterie, apple jelly, or a rich chestnut honey. Pair with an off-dry sparkling apple cider, hoppy ale, or an oaked Cabernet Sauvignon. Clothbound is an award winning cheese, including American Cheese Society's 2006 Best in Show.

• *Milton Creamery Prairie Breeze Cheddar*

Prairie Breeze is a twist on a well-aged white Cheddar style cheese, aged for a minimum of 9 months, made with Vegetarian Rennet and no added color. Sweeter than your typical cheddar with lots of flavor, it is crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process. Try it grated on a salad, in soup, in Mac & Cheese, on a Panini sandwich, with apple pie, your favorite chocolate chip cookie or on a multi grain cracker. This American artisan cheese, made in the Midwest might surprise you! It is a great cheese that you deserve to try.

• *Milton Creamery Flory's Truckle*

Milton Creamery worked hand-in-hand with the Flory Family of Jamesport, Missouri to develop this aged clothbound cheddar, earning its unique name. In the traditional style, this cheese ages with the cheesecloth left on the outside, allowing the cheese to breathe and resulting in the appealing dry, crumbly texture. The cheese is allowed to dry for ten days and is then coated with lard (!) and aged twelve months. What comes to fruition is a cheddar with an unparalleled peppery aroma and a rich grassy flavor. The dense and crystallized paste needs something juicy to go along with it - keep that in mind and lay out a spread of plums and pale ale to pair.

Monterey Jack

Monterey Jack, sometimes shortened to Jack, is an American white, semi-hard cheese made using cow's milk. It is noted for its mild flavor and slight sweetness. In addition to being eaten by itself, it is frequently marbled with Colby to produce Colby-Jack, or with yellow cheddar to produce cheddar-Jack. Pepper Jack is a version flavored with chili peppers and herbs. Dry Jack is a harder cheese with a longer aging time.

The cheese is commonly used as an interior melting cheese for California-style burritos, but also some Mexican-style burritos ("bean and cheese"). It can also be used on pizza or for grilled cheese sandwiches. It has a mild flavor and good melting quality for some pasta dishes.

Farmers Cheese

Farmers cheese is so named for the very reason you would think. It is a simple recipe that farmers can make at home with their own milk production. Farmers Cheese in the US and Poland is an unripened cheese that looks similar, at first glance, to cottage cheese. This style of Farmers Cheese is made by converting milk to curds then pressing the curds through a cheesecloth in order to drain the whey. The result is a mild, creamy and soft multi-purpose cheese. Called Twarog or Bialy Ser in Poland, this fresh-style of Farmers Cheese is most commonly used as a filling for dumplings, pierogies, blintzes or ravioli, but may also be lightly seasoned and crumbled on salads or spread on bread.

We Love:

• *Friendship farmers*

Our farmer cheese is made by pressing the curd until almost all of the liquid is gone. It's naturally low in fat, has a mild taste and moist texture, yet it's dry enough to be sliced.

Plus, with just 0.5% lactose per serving, it's a nice way to enjoy dairy when on a restricted diet.

Blue Cheese

Classic blue cheeses like gorgonzola from Italy and Roquefort from France are both excellent for melting on the croutons for onion soup, but these days there are many excellent blues produced across the United States, too. We were delighted to taste a variety of them in the test kitchen.

We Love:

• *Point Reyes Blue*

This cheese from California, is a raw cow's milk cheese aged at least 6 months. If you like a very sharp blue cheese this is the one to get. While most of us found it the creamiest of the bunch, some found the sharp taste slightly bitter.

• *Hook's Blue Paradise*

Hook's Blue Paradise is a pasteurized cow's milk double-cream blue cheese from Wisconsin, is smooth, creamy, and mild, with a pleasant sweetness. Hook's Cheese Company also makes Little Boy Blue from sheep's milk, which is equally creamy and mild, with hints of hay and caramel. Some found it slightly salty.

• *Great Hill Blue*

Made in Massachusetts, this is a raw cow's milk cheese that some tasters described as the quintessential blue cheese. It has earthy, mushroomy undertones and hints of Cheddar.

• *Oregon Blue*

This blue cheese from Rogue Creamery in Oregon, is modeled after Roquefort and is funky and sharp, while Rogue's Gorgonzola, as the name implies, is modeled after Gorgonzola and is gentle and bright, with a crumbly texture.

• *Maytag Blue Cheese*

Maytag is a blue cheese produced on the Maytag Dairy Farms outside of Newton, Iowa, the former home of the Maytag Corporation. It uses a process for making blue cheese from homogenized cow's milk instead of the traditional sheep's milk. Maytag Blue has a dense, crumbly texture. As it melts in your mouth it imparts a spicy flavor with a final bite.

Other Note-Worthy Brands:

Sheep cheese by Dirt Lover

Sarah Hoffmann and John Spertus, doctors by trade, moved to the Kansas City area so they could be close to both a city and rural land where they could build a sustainable, organic farm. After determining that their land wasn't suited to growing vegetables, Sarah decided to begin raising dairy sheep and learned how to use their milk to make cheese. Today, Green Dirt Farm is Animal Welfare Approved and committed to the principles of grass-based dairying.

Made in the style of French farmhouse cheeses like Valencay and Selles-sur-Cher, Dirt Lover is a small-format sheep's milk cheese that is dusted with ash before growing a bloomy rind. When young, Dirt Lover has flavors of butter, lemon and mushroom, and a smooth but firm texture. The flavor becomes earthy and beefy with age, and the paste breaks down to the consistency of butter.

Harbison by Jasperhill Farm

Harbison is a soft-ripened cheese with a rustic, bloomy rind. Young cheeses are wrapped in strips of spruce cambium, the tree's inner bark layer, harvested from the woodlands of Jasper Hill. The spoonable texture begins to develop in the farms vaults, though the paste continues to soften on the way to market. Harbison is woodsy and sweet, balanced with lemon, mustard, and vegetal flavors.

Harbison is a great excuse to gather a few friends and scoop into a decadent treat. When a bit younger, the bark can be peeled away for sliced portioning. If the bark has fused with a more loosened paste, then the best approach is to leave the bark intact and spoon out portions from the top. Pair with oaked white wine, or barrel-aged sour beer. Fruit mostarda and crusty bread make nice accompaniments.

Raclette Cheese by Leelanau Cheese

A Michigan gem, John and Anne Hoyt of Leelanau Cheese bring this cheese to your table with Leelanau Raclette, using the secret recipes that John learned while he studied under the masters in the mountains of Switzerland. Raclette is delicious in quiches and soups, wonderful with pasta, lasagna and pizza. Raclette is also great cheese for sandwiches or served on crackers with a glass of wine.

Leelanau Raclette can be melted on top of potatoes, meat, eggs, vegetables and apples. Simply top your favorite dish with thin slices of the cheese, place under the broiler until melted golden and crisp and serve with pickled onions and gherkins. Delicious!

Cheese (British)

Cheddar

Cheddar cheese originated the 1100s, perhaps earlier, in the village of Cheddar in south-western England near the geological feature called Cheddar Gorge. Cheddar Gorge is a series of caves that naturally maintain the ideal conditions (humidity, temperature, etc.) for cheese ripening. In the 1800s, Joseph Harding, known as the modern father of Cheddar Cheese, revolutionized the cheddar cheese making process with advanced technology. He is responsible for launching the Cheddar cheese making industries of Scotland, Canada, America and Australia. Today this most famous English Cheese is made throughout the world, but especially in past members of the British Empire. Cheddar is naturally white or pale yellow in color, the yellow coming from naturally occurring carotene in grass eaten by dairy cows. Darker yellow to orange varieties are produced using a natural food colorant called annatto. Almost synonymous today with the phrase English Cheese, Cheddar develops a stronger, sharper taste the longer it ages. West Country Farmhouse Cheddar has been given PDO (name protection) status from the EU, requiring that it be produced from the milk within Devon, Dorset, Cornwall or Somerset, England.

Cheshire

Cheshire is considered to be the original English Cheese. It is firm and crumbly in texture with a mild, slightly salty flavor. This white, or more typically yellow-orange cheese, again colored by annatto, is great crumbled over salads. It is also delicious with fruit or as a dessert cheese.

Lancashire

Lancashire is another ancient English Cheese whose history dates back to the 1200s. It is traditionally made in three varieties based on the cheese's maturity: Creamy, Tasty or Crumbly. Creamy Lancashire is matured between 4 and 12 weeks, while Tasty is matured from 12 weeks to 24 months. Crumbly Lancashire was first produced in the 1960s and is usually eaten at 6 to 8 weeks in age. Crumbly Lancashire is mild and fresh-tasting with a firm, dry and crumbly texture. We sometimes think of it as England's answer to Feta.

Blue Stilton

Known as the "The King Of English Cheeses," Blue Stilton is a blue-mold English Cheese with a rich & mellow flavor and a smooth & creamy consistency. Blue Stilton is recognized by its striking blue-green veins, naturally crinkly rind (inedible), complex flavor and crumbly texture. While Blue Stilton is milder than other famous blues of the world like Roquefort and Gorgonzola, it is excellent for crumbling over salads or as a dessert cheese, famously served with a Port Wine. This traditional English Cheese has been awarded PDO status, which maintains that it can only be made in the counties of Derbyshire, Nottinghamshire or Leicestershire from locally produced pasteurized milk.

White Stilton

White Stilton is produced in the same manner as Blue Stilton, without blue mold added to the milk. The result is a fresh, mild and crumbly cheese, a very different tasting English Cheese from Blue Stilton. White Stilton is matured for about 4 weeks and often has the addition of dried fruit, such as blueberries, lemon zest, mango, or apricot, which creates the perfect sweet flavor to balance the tang of the young White Stilton cheese.

Flavored Cheeses

The English are most famous for setting aside tradition and churning out new takes on cheese with the addition of all sorts of flavors. Sage Derby is Derby cheese (a mild white cheese from Derbyshire) flavored with Sage, while Windsor Red is also Derby cheese flavored with Port wine. White Stilton with Fruit (detailed above), and Cotswold (Double Gloucester with Onions and Chives) are immensely popular, as are English Cheddar with Caramelized Onions and Wensleydale with Cranberries.

Red dragon

By World War II, cheese production in Wales had nearly ceased; run out of business by large cheesemaking factories in England. Fortunately for us, there has been a revival of old ways by a new generation of cheesemakers. They have saved Caerphilly (the only traditional Welsh cheese made today) from the factory-made processed form it had become in England, and returned it to its original farmhouse character. Now, they are creating other fine cheeses such as Red Dragon, also known as Y-Fenni. This smooth, firm, tasty cheddar is made with Welsh brown ale and mustard seeds. Red Dragon is a buttery and spicy cheese with plenty of bite, but is not too hot. Not only do the mustard seeds give Red Dragon its marvelous flavor, but also its texture. The brown ale makes the cheese moist and tangy. Red Dragon is aged for three months, made from cow's milk, and is vegetarian. Serve as a table cheese or melted on toast with dark ale or try a Shiraz, if you prefer wine.

Cáis (Irish)

Dubliner

Dubliner is an Irish cheese produced in County Cork. The cheese is made from cow's milk. Its texture is firm, smooth, and crystalline, while the flavors are nutty, sharp, and sweet. Dubliner has a natural rind, and today it is available in a wide variety of flavors.

The cheese was originally invented by John Lucey, who still keeps the secret recipe. It is recommended to serve the Dubliner with Cabernet or a pint of Guinness beer.

Alternatively, it can be melted between slices of crusty brown bread.

Cashel Blue

Cashel Blue is an Irish cheese produced in County Tipperary. This blue cheese is made from local cow's milk. The producers, Jane and Louis Grubb, have been making this cheese since 1984. The young versions have a chalky and milky aromas and flavors, while the older cheeses are buttery and rich.

The ones that have been aged for more than 18 weeks have a robust flavor and granular texture. It's recommended to pair the young versions with Gewurztraminer, the medium-aged ones with Sauternes, and the aged versions with Port. You can also crumble Cashel Blue over salads or serve it with grapes, pears, and walnuts.

Queso (Spanish)

Cabrales

Cabrales is the famous Spanish blue cheese. Sharp and tangy, Cabrales is made from the milk of cows, sheep or goats, depending on the season. Cabrales is aged for two to six months in climate controlled conditions which allow penicillium mold to grow, creating blue-greenish veins throughout the cheese.

Iberico

Similar to Manchego, Iberico is made from a mixture of cow, goat's and sheep's milk. Iberico is a hard, mild cheese that has a smooth grassy flavor.

Ibores

Made in the Extradamura region of Spain, Ibores is a raw goat's milk cheese that gains sharpness during its aging period of two months. This hard salty and tangy cheese is rubbed with a mixture of olive oil and sweet paprika.

Mahon

Queso Mahon is a nutty, fruity cow's milk cheese made on the Spanish island of Minorca. The orange rind is created by rubbing the exterior with butter, paprika and oil. Salty and spicy, Mahon is Spain's second most popular cheese following Manchego.

Manchego

Manchego, the most famous Spanish Cheese, is a 100% sheep's milk cheese made in the La Mancha region of Central Spain. Manchego, made from the Manchega breed of sheep, is a firm cheese aged from two months to two years and has a scattering of small holes throughout its texture. Officially called Queso Manchego, Manchego is protected under Spain's Designation of Origin (DO) regulatory classification system, regulating quality and geographical origin of the cheese. Manchego has also been given Protected Designation of Origin (PDO) status by the European Union which regulates production region as well as ingredients and traditional production methods. Manchego is identifiable by the zigzag pattern that is etched into its rind.

Murcia al Vino

Produced in the Murcia region of Spain, this goat's milk cheese is washed in red wine during the aging process giving the rind a deep burgundy color, flowery aroma and buttery flavor.

San Simon

San Simon is a smoked Spanish Cheese made from cow's milk that is aged up to four weeks, lightly pressed, and then lightly smoked for two weeks. Creamy and buttery, San Simon's smoky flavor ranges from mild to sharp. Made in the Galicia region of Northeast Spain, this semi-soft pear shaped cheese has a glossy texture that is lightly pressed and smoked. With a golden brown rind, San Simon has a buttery and woody flavor.

Tetilla

Made in the Galicia region of Spain, Tetilla is formed into a shape made to resemble a woman's breast. Tetilla is a creamy semi-soft cow's milk Spanish Cheese with hints of lemon and herbs.

Chaschiel (Switzerland)

Emmental (Emmentaler)

Emmental is traditionally known as "Swiss Cheese" in the U.S. Its nutty flavor and delicate aroma make it ideal for use in sandwiches, cheese platters, as a table cheese or melted in Fondue. One of the world's largest cheeses, it takes 262 gallons of cow's milk to make one 200 pound wheel of Emmental.

Gruyere

Gruyere is a Swiss Cheese named for the Gruyere valley in Fribourg, Switzerland. Gruyere is made with full fat milk creating a sweeter cheese that has smaller holes than Emmental. Also made in large wheels, one wheel of Gruyere may reach 100 pounds. Gruyere is an excellent melting cheese, ideal for Fondue and other cooked dishes, or when eaten as an appetizer or dessert cheese.

Baby Swiss Cheese

Baby Swiss is made with small eyes, or holes, and has a soft smooth texture. Baby Swiss is popular for its mild buttery and creamy flavor. An excellent melting cheese, Baby Swiss is perfect for melting into cooked dishes such as omelets, frittatas and quiches. Brands include Jarlsberg, Leerdammer and Nazareth.

Tete de Moine

Tete de Moine is the strongest of the Swiss type cheeses. Originally made by monks, Tete de Moine, French for “Monk’s Head”, is a sharp and nutty cheese and a specialty of the Swiss Alps. Tete de Moine is eaten by scraping the cheese with a knife in order to develop its flavors. The Girolle was created in the 1980s as an apparatus to cut Tete de Moine.

Swiss Raclette Cheese

Swiss Raclette is a nutty cow’s milk cheese that is excellent for melting. This semi-firm Swiss Cheese is traditionally melted in front of an open flame. The melted portion is then scraped off and served with potatoes, gherkins and pickled onions.

All descriptions and notes on above cheese have been sourced from www.igourmet.com or the respective brand’s website.