Savory. Sensational.
In this guide, you'll find a range of ideas for pairing two of our greatest culinary treasures—Wisconsin Cheese and chocolate. Both foods offer a wide variety of flavor profiles, making them as fun and rewarding to bring together as cheese and wine.

We’ll begin with some simple ways to get started—pairings that are perfect for any palate and that feature items available at most major supermarkets. As you move through the guide, you’ll find more adventurous pairings, which feature specialty cheeses and chocolates you can find at your favorite specialty store or online.

Once you discover your favorite pairings, we encourage you to experiment with other Wisconsin Cheeses and chocolates. As you do, here are a few pointers to keep in mind:

**Start with Savory, then Switch to Sweet**
There’s a reason dessert comes at the end of the meal. The sweetness of chocolate can sometimes overwhelm the palate, which is why it should follow the savory flavors found in most cheeses. The exception, of course, comes when you are pairing sweeter cheeses, like Mascarpone. In that case, anything goes!

**Portion Your Pairings**
As mentioned previously, chocolate can sometimes overpower the flavors that accompany it. To compensate, serve about twice as much cheese as chocolate in order to fully appreciate the flavor profiles of both foods.

**Use the Very Best Quality**
Cheese and chocolate are both very rich. As such, a little goes a long way—especially if you use high-quality ingredients. When it comes to cheese, always look for Wisconsin Cheese. Wisconsin makes hundreds of artisan and specialty cheeses, and wins more awards for its craftsmanship and quality than any other state or nation.

**Add Some Texture**
Cheese is typically soft or crumbly, so look for chocolates that add a contrasting texture. Chocolate-covered toffee, caramels or espresso beans give a nice added crunch to a pairing. Or, consider additional flavors, like fresh fruit, dried fruit, nuts or candies.

**Taste is Really Just a Matter of Taste**
There are no hard and fast rules when it comes to pairing cheese and chocolate. Simply sample some of your favorites. Chances are, it won’t take long for you to trip across the perfect pair. So don’t be shy, start sampling and find the blend of savory and sweet that’s sensational for you.
F O R  T H E  B e g i n n e r s

If you’re new to pairing, or if you like to keep things simple, these options make pairing cheese and chocolate a cinch. Featuring easy-to-find cheeses and classic flavor combinations, they’re sure to sweeten up your next event.

**Popcorn Tossed with Grated Wisconsin Asiago and Chocolate-Covered Peanuts**

The sharp, buttery, nuttiness of Asiago converts simple popcorn into something special. Add some chocolate-covered peanuts and you’ve got yourself an addictive snack mix that’s equal parts sweet, salty and crunchy.

**Aged Wisconsin Gouda with Dark Chocolate English Toffee**

Rich, buttery and slightly sweet, Aged Gouda contrasts perfectly with the slight bitterness of dark chocolate. When that chocolate enrobes crunchy toffee, the flavors and textures combine for a simple-to-serve, yet decidedly upscale combination.

**Aged Wisconsin Cheddar and Chocolate-Dipped Caramel Apples**

Cheddar and apples are a classic pairing on cheese plates and in apple pies. But when you add chocolate, something entirely new happens. That added bit of rich sweetness pulls everything together for a memorable mouthful.

**Wisconsin Mascarpone and Nutella® with Chocolate Brownies**

Sometimes sweet and creamy Mascarpone seems like it was made for the sole purpose of being combined with chocolate. You could serve it alongside your favorite chocolate wafer cookies, or you could step the combo up by layering it with chocolate brownies and Nutella®. A chocolate-covered coffee bean makes a fun garnish.
Once you’ve experienced the magic of cheese and chocolate together, you might be looking for ways to expand your pairing horizon. These ideas will take your tasting to the next level.

**Wisconsin Aged Parmesan with Dark Chocolate and Oatmeal Stout**
Wisconsin Parmesan is crumbly with a buttery and nutty flavor. This profile blends well with dark chocolate or dark chocolate-covered almonds, which also add a nice texture contrast. If you’re a beer drinker, try bringing the flavors together with a dark and ever-so-slightly sweet oatmeal stout.

**Wisconsin Alpine-Style Cheese with Milk Chocolate and Rosemary Cashews**
Alpine-style cheese, such as Gruyère, are known for their nutty flavor punctuated by a notably grassy finish. Rosemary cashews emphasize these flavors while sweet milk chocolate brings everything into balance.

**Wisconsin Cave-Aged Cheddar with Chocolate-Dipped Bacon**
Cheddar and bacon work. Chocolate and bacon work. Do all three work together? We’re too busy devouring this sweet and salty symphony to go into too much detail. But, the simple answer is, “Yes.” They work together quite well. Quite well, indeed.
Do you consider yourself a foodie? Are you the type of person who likes to introduce your friends to new flavors they’ve never tried before? If so, you’re sure to enjoy the following pairings. You might have to work a little harder to find the ingredients, but the payoff is well worth it.

Wisconsin Blue Cheese with Dark Chocolate Truffles and Port Wine

Blue Cheese and Port Wine are already a popular pair. By tempering the saltiness of the cheese and the sweetness of the wine, dark chocolate works as a bridge to bring the two even closer together.

Wisconsin Mixed-Milk Cheese with White Chocolate and Cranberry Chutney

Try a Mixed-Milk Cheese that combines sheep, goat and cow milk for an intense earthy flavor and somewhat dry texture. Sweet white chocolate and colorful cranberry chutney counter the cheese for a creative snack or dessert.

Wisconsin Aged Mixed-Milk Cheese with Dark Chocolate Sea-Salted Caramels

The earthiness of Aged Mixed-Milk Cheeses have a profile similar to dark chocolate. The chewy, buttery caramel and crunchy bit of sea salt round out the pairing with a simultaneously sweet and savory finish.
For more information about pairing cheese with chocolate, as well as other foods and beverages, visit EatWisconsinCheese.com