

2025 CHEESE CALENDAR

KNIFE: 

PAIR WITH:  **GRAPE**

COUNTRY: 

TYPE: **HARD**

PARMIGIANO REGGIANO

THE AGING PERIOD FOR PARMIGIANO REGGIANO CANNOT BE LESS THAN 12 MONTHS

JANUARY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

KNIFE: 

PAIR WITH:  **WALNUTS**

COUNTRY: 

TYPE: **SOFT** **BLUE VEIN**

GORGONZOLA

ACTUAL BLUE AND WHITE CHEESE ARE KEPT IN WOODEN BOXES TO ALLOW MOISTURE TO REMAIN

KNIFE: 

PAIR WITH:  **SPINACH**

COUNTRY: 

TYPE: **SOFT FRESH** **UNRIPE**

FETA

FETA CHEESE IS MENTIONED IN HERODOTUS' HISTORIES FROM THE 5TH CENTURY BC

KNIFE: 

PAIR WITH:  **RAISINS**

COUNTRY: 

TYPE: **SEMI SOFT** **BLUE VEIN** **SLICED**

STILTON

STILTON CHEESE CAN BE MADE IN THE ENGLAND COUNTRY OF DERBY, LEICESTER & NOTTINGHAM

KNIFE: 

PAIR WITH:  **CRABAPPLE SAUCE**

COUNTRY: 

TYPE: **SOFT WHITE** **MOULD**

BRIE & CAMEMBERT

THE BAY AREA OF CAMEMBERT IS KEPT IN WOODEN BOXES TO ALLOW MOISTURE TO REMAIN

KNIFE: 

PAIR WITH:  **MUSHROOM**

COUNTRY: 

TYPE: **SEMI SOFT** **WASHED** **SLICED**

TALEGGIO

PRODUCTION OF TALEGGIO CHEESE TAKES PLACE IN ALCANTARE AND MARELLA

KNIFE: 

PAIR WITH:  **POTATO**

COUNTRY: 

TYPE: **FRESH** **FIRM**

PANEER

PANEER IS MADE BY ADDING FOOD ACID TO HOT MILK AND STRAINING THE CURD FROM THE MILK

KNIFE: 

PAIR WITH:  **APPLE**

COUNTRY: 

TYPE: **SEMI HARD** **MOULD**

CHEDDAR

CHEDDAR CHEESE IS ALWAYS MADE FROM COW MILK

KNIFE: 

PAIR WITH:  **DOUGH & TOMATO**

COUNTRY: 

TYPE: **FRESH SOFT** **FRESH CURD**

MOZZARELLA

BUFFALO MILK CAN PRODUCE ABOUT 10% MORE MOZZARELLA THAN COW MILK

KNIFE: 

PAIR WITH:  **PEAR**

COUNTRY: 

TYPE: **SEMI HARD** **WAXED**

GOUDA

GOUDA CHEESE IS AN EXCELLENT SOURCE OF VITAMIN B2 AND VITAMIN A2

KNIFE: 

PAIR WITH:  **LEMON**

COUNTRY: 

TYPE: **SEMI SOFT** **BRINED**

HALLOUMI

HALLOUMI CHEESE IS KEPT IN WOODEN BOXES TO ALLOW MOISTURE TO REMAIN

KNIFE: 

PAIR WITH:  **ONION**

COUNTRY: 

TYPE: **HARD**

GRUYERE

GRUYERE HAS BEEN THE MOST TASTY OF ALL CHEESES IN THE WORLD

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COUNTRY: 

TYPE: **HARD**

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