

Different Types of

Cheese

Cheese

S. No.	Name	Origin	Texture	Color	Purpose	Type
1	Gouda	Netherlands	compact, Crumbly, dense	Yellow	Table/dessert cheese	Semi-hard, Artisan , Brined
2	Brie	France	Buttery, Runny, Soft-ripened	Cream	Dessert cheese	Soft, Artisan
3	Pecorino Romano	Italy	Crumbly, dense, Grainy	Pale yellow	Alternative to Parmesan	Hard
4	Cheddar	England	Compact, Crumbly	Pale Yellow		Hard, Artisan, Processed
5	Manchego	Spain	Firm, Supple	Pale yellow	Paired with Sherry	Semi-soft

S. No.	Name	Origin	Texture	Color	Purpose	Type
6	Smoked Gouda	Netherlands	Buttery, Crumbly	Pale yellow	With fruits, nuts, dark chocolate	Hard, Artisan
7	Camembert	France	Chalky, Smooth Runny	Pale yellow	Paired with light red wines	Soft, Artisan, Soft-ripened
8	Provolone	Italy	Firm Grainy Open	Pale yellow	Paired with heavy-bodied red wines	Semi-hard, Artisan
9	Baby-bell	France	Smooth	White	On-the-go snack	Semi-Hard
10	American Cheese	US	Creamy Smooth	Yellow	Regular cooking	Semi-soft, Processed

S. No	Name	Origin	Texture	Color	Purpose	Type
11	Parmesan	Italy	Crystalline Dense Grainy	Straw	Grated over pastas, soups, risotto	Hard, Artisan
12	Mascarpone	Italy	Spreadable Creamy Buttery	White	Dessert cream, thickening agent	Fresh-soft, Processed
13	Mozzarella	Italy	Springy Stringy Supple	White	Pizza, Bruschetta	Semi-soft, Brined
14	Asiago	Italy	Compact Crumbly, smooth	Yellow	Salads, sandwiches, soups	Hard
15	Feta	Greece	Creamy, Crumbly, Open	White	Greek salad, Table cheese, Pizza, pie	Soft, Brined

S. No.	Name	Origin	Texture	Color	Purpose	Type
16	Cotija	Mexico	Crumbly, dense	White	Tacos, Tostadas, Pasta, salads	Fresh-firm, Artisan
17	Gruyere	Switzerland	Compact	Yellow		Hard
18	Gorgonzola	Italy	Crumbly, Firm	Yellow	Paired With wines	Soft, Blue-veined
19	Monterey Jack	Mexico, US	Firm, Supple, creamy	Pale yellow	Mexican and Spanish cuisine	Semi-hard
20	Cream Havarti	Denmark	Smooth	Pale yellow	With fruits and wines	Semi-soft, Processed

S. No.	Name	Origin	Texture	Color	Purpose	Type
21	Stilton	England	Creamy Crumbly Smooth	Blue	With Sherry, walnuts, crackers, bread	Semi-soft, blue-veined
22	Abbaye de Belloe	France	Creamy Dense Firm	Yellow		Semi-hard, Artisan
23	Taleggio	Italy	Creamy	Pale yellow	With Italian Nebbiolo wines	Semi-soft, Smear-ripened
24	Grana Padano	Italy	Crumbly Dense Crystalline	Pale yellow	With Gavi white wine, Barolo	Hard, Artisan
25	Roquefort	France	Creamy Crumbly	Blue	Salads, Dressings	Semi-soft, Artisan, blue-veined

S. No.	Name	Origin	Texture	Color	Purpose	Type
26	Fontina Val d'aosta	Italy	Creamy, dense, firm, Smooth	Pale yellow	In fondues, similar Italian Dishes	Semi-soft, Artisan
27	Boursin	France	Spreadable , Crumbly Creamy	White	Salads, pasta, wines, crackers	Soft, Processed
28	Swiss	US	Firm	Pale yellow	With fruits, Ham, Salami	Hard, Artisan
29	Emmental	Switzerland	With walnut-sized holes	Yellow	With Jura blanc	Hard
30	Grana	Italy	Flaky, Grainy	Yellow	Pastas, Pizzas	Hard, Artisan



Goud



Manchego



Cheddar



Brie



Pecorino
Romano



Smoked Gouda



Camembert



Provolone



Baby-bel



American
cheese



Parmesan



Mozzarella



Mascarpone



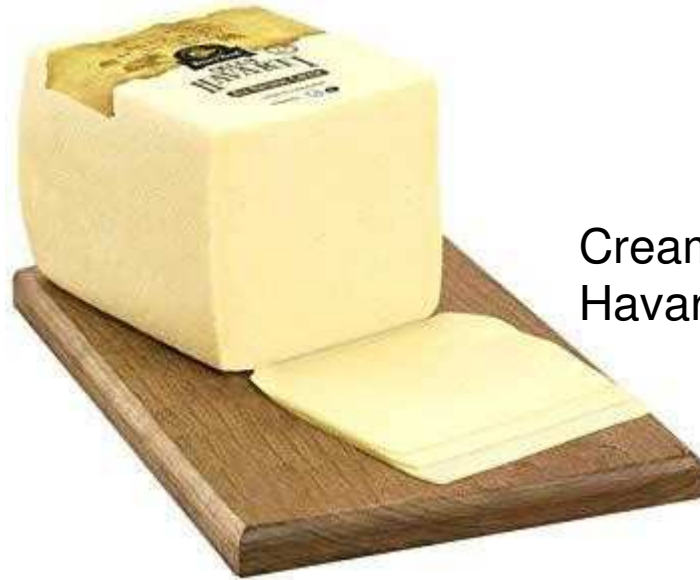
Feta



Asiago



Cotija



Cream
Havarti



Gruyere



Gorgonzola





Abbaye de belloc



Stilton

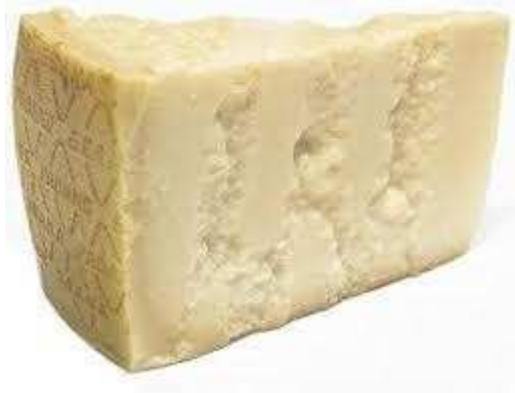


Taleggio



Roquefort





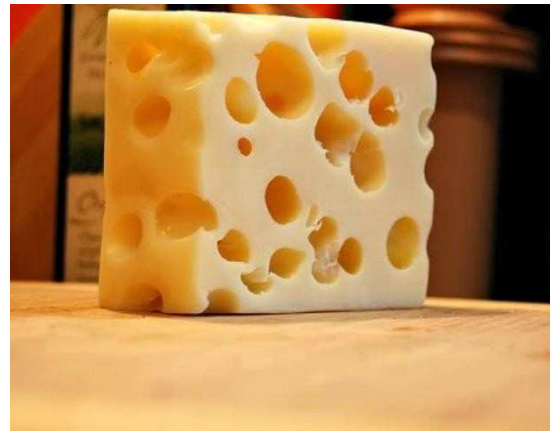
Grana



Fontina Val d'aosta



Swiss



Emmental

