

# Cheese

Cheese	Origin	Milk Source	Texture	Flavor
Manchego	Spain	Sheep	Firm	Mellow
Scamorza	Italy	Cow	Firm	Mildly smoky
Gruyere	Switzerland, France	Cow	Firm	Mild, nutty
Aged Cheddar	U.S., England	Cow	Firm, crumbly	Sharp
Parmigiano-Reggiano	Italy	Cow	Hard	Nutty, tangy
Pecorino Romano	Italy	Sheep	Hard	Sharp, piquant
Dry Monterey Jack	California	Cow	Hard	Full-bodied, tangy
Aged Gouda (18 to 24 months)	Holland	Cow	Hard	Nutty, caramel
Stilton	England	Cow	Soft; slightly crumbly	Slightly assertive
Roquefort	France	Sheep	Creamy, rich	Assertive, slightly salty
Maytag Blue	Iowa	Cow	Soft; crumbly	Tangy, peppery
Mascarpone	Italy	Cow	Spreadable	Mild, sweet
Fresh goat cheese	France, U.S.	Goat	Creamy	Buttery, slightly tangy
Fresh mozzarella	Italy, U.S.	Cow or Buffalo	Soft	Mild, sweet