


Restaurant service competition

List of cheeses

1.	<p>Camembert</p>	<p>One of most delicious cheeses. You should always choose one by its appearance - naturally ripened it must be slightly ribbed and the rind covered with dots and spots far from perfect snow—white colour. Younger wheels are crumbly in texture, as it matures it develops smooth paste towards centre, revealing rich, buttery flavour and somewhat earthy taste with hints of mushrooms and mould.</p> <p>Ingredients: Raw cow’s milk, culture, microb.ferment, salt; ripening culture P.Candidum Rind: Bloomy white edible Nutrition values per 100g: Calories: 1560kJ / 375 kcal; Total fats: 33g (saturated fats 20g); Carbohydrates: 0 (sugars 0) Protein: 25g ; NaCl: < 3g</p>	
2.	<p>Wine ripened</p>	<p>Cheese with an exclusive twist – it is ripened in red wine baths. Red wine contributes to the beautiful dark purple edible rind and adds characteristic tang. With age it develops fruity flavour, more creamy notes with a pleasant well ripened cheese aftertaste.</p> <p>Ingredients: Cow’s milk, culture, microb.ferment, salt Rind: Natural, edible, ripened with red wine Nutrition values per 100g: Calories: 1052kJ / 253 kcal; Total fats: 19g (saturated fats 13.3 g); Carbohydrates: 1.5 (sugars 1.5); Protein: 20g; NaCl: < 1g</p>	

3.	Seven/Eight	<p>This delicate cheese with creamy paste is made using traditional French starter but using milk of local cows from wild rich pastures. Properly aged this cheese has thin somewhat wrinkled grey rind with white, yellow, blue and red mold dots. Silky textured paste easy melts on tongue revealing tastes of nuts, hay, cellars and mushrooms. Matured at least 45 days and up to 70 days. With age it becomes softer and more pungent indicating that cheese is still alive.</p> <p>Ingredients: Raw cow's milk, culture, microb.ferment, salt. Rind: Natural, edible. Nutrition values per 100g: Calories: 1291kJ / 312 kcal; Total fats: 26g (saturated fats: 21.8 g); Carbohydrates: 0 (sugars: 0); Protein: 19g; NaCl: < 2g</p>	
4.	Ash coated	<p>This soft cheese in a shape of pyramid is covered in ash, letting the white mould grow through forming a thick light grey rind which is overlaid by a delicate mushroomy smelling white mould. It has creamy taste, with age developing runnier consistency with hints of wood moss, mushrooms, and flavours of ripening cave. Extremely flavourful it's a popular addition to every cheese plate.</p> <p>Ingredients: Raw cow's milk, culture, microb.ferment, salt; ripening culture P.Candidum Rind: Bloomy white edible. Nutrition values per 100g: Calories: 1560kJ / 375 kcal; Total fats: 33g (saturated fats 20g); Carbohydrates: 0 (sugars 0); Protein: 25g; NaCl: < 3g</p>	

5.	Gauja	Ripened 45-70 days. Washed rind cheese, when young, Gauja has pleasant mild aroma with floral notes. The texture is smooth and somewhat chewy revealing rich taste of earthy, buttery, and slightly tangy real cheese. It develops a pleasing punch as it matures. Ingredients Raw cow's milk, culture, microb.ferment, salt Rind: Natural, edible. Nutrition values per 100g: Calories: 1291kJ / 312 kcal; Total fats: 26g (saturated fats 21.8 g) Carbohydrates: 0 (sugars 0); Protein: 19g; NaCl: < 2g	
6.	Goat cheese from local farmers		
7.	Sheep cheese from local farmers		

Products available for cheeses : breadrolls, honey, jams (figs, black berry), nuts, almonds, grape, apricots, figs, pears, apples, salad , vinaigrette, salt & pepper.

Cheese and Wine Pairing

First - cheese texture - The creamier the cheese, the more it spreads through the mouth, partially blocking the taste buds. White wines have a 'lighter' texture and are more likely to have more fresh acidity, which perfectly cleanses the tongue and palate.

Second – aroma - Long-ripened cheeses with a strong aroma can suppress the taste of mild wine. A very simple rule - strong cheeses require strong wine. Red wines with a pronounced fruit aroma, white semi-sweet as well as fortified wines and sherry will go well with extremely aromatic cheeses.

Third – sweetness - Several semi-hard, medium-ripened cheeses have a sweet taste, which can make dry wines taste too sour. Therefore, with moderately aromatic cheeses, it is safer to choose semi-dry or even sweet wines than dry ones.



At House of SOIRA, we believe - there is no one "right" way to pair cheese and wine. While there are some tried-and-true guidelines to follow, the truth is that nobody knows your own taste preferences better than you do. Don't feel obligated to stick to conventional lists of recommended pairings - if you prefer a certain cheese with a certain wine, go for it!

Some tried-and-true tips to start with:

Fresh, young cheeses with a pronounced cream or milk flavour, - best suited to light, uncomplicated fruity wines (eg Sauvignon Blanc or Beaujolais)

Strong, aromatic cheeses like Podnieku, Ādažu tornis - with new, robust red wines (eg Chianti)

Ripe, mature cheeses (Līlavu, Birznieku) require an older, but also robust wine (Cabernet Sauvignon)

Strong, aromatic ones (Baltezers, blue mold) goes well with a new, full-blooded wines like Merlot, or even a sweet dessert wine

A soft, matured, even runny brie type cheese with its earthy scent demands an airy but full-bodied sparkling champagne