

HOW TO pair beer with cashew cheeses

Many people are surprised to hear that beer pairs just as well with cheese as wine does. Choosing a beer to pair with your meal can get overwhelming—especially when you consider that the Brewer’s Association recognizes over 150 varieties. To make life easy, here are our favourite beers to pair with Zengarry fauxmage.

Ale Aged

Choose a beer with a little bit of hops to really bring out the sharp cheddar flavour. Think IPAs or craft lagers.



Aged Cumin

Pick a beer with either herbal notes or some sweetness to match the cumin flavour. A doppelbock or a Belgian dubbel are a great place to start.



Creamy Swiss

Pair this one with something malty. A dark lager or a red ale are both great options.



Double Crème

On its own, Double Crème goes great with lighter golden lagers. To bring out the sweeter notes, try it with an oatmeal or sweet stout.



Garlic & Fine Herbs

Lighter beers are great with this cheese because they let the fresh herbs shine. Try it with your favourite pilsner or witbier.



Smokey Jalapeño

Pair this one with a pale ale or pilsner. Tip: If you're not big on spice, avoid hoppy beers. They bring out the heat from the fresh jalapenos.

Sundried Tomato & Basil

With fresh-grown basil and sun-dried tomatoes, this cheese can stand up to intensely flavoured beers. Choose one with a lot of hops, like an American IPA.



For recipes, store locations and more, visit zengarry.com

