



Your Indie Beer Week Shopping List

Many of the cheeses and foods listed below are widely available in supermarkets. We do however suggest that, if possible, you visit an independent retailer or dedicated cheesemonger, both to keep in the spirit of Indie Beer Week (as in keeping it independent and buying local), but also because you may be able to get the cheese at best ripeness or even a different more unusual or more local suggestion based on the types suggested.

➤ ***Ideally pick 3 or more styles for best matching versatility. At least one cheese listed per style will be readily available in any good supermarket. Note that bloomy rind and mild hard cheeses are the very most versatile matching styles.***

- ✓ **Bloomy Rind (Brie Style Cheese)**
Cooleeney, Tipperary Brie, Wicklow Baun, St Kilian's
- ✓ **Soft Cheese (Goat/Buffalo – Mild)**
St. Tola, Ardsallagh, Gortnamona, Toonsbridge Buffalo Mozzarella
- ✓ **Hard Cheese (Milder Style)**
Carrigaline Original, Shepherd's Store Sheep's Cheese, Knockanore White Cheddar, Killeen Goat
- ✓ **Hard Cheese (Fuller Flavoured Style)**
Hegarty's Cheddar, Coolattin Cheddar, Templegall Alpine Style, Coolea Extra mature Gouda
- ✓ **Washed Rind Cheeses (Orangey Rind, Semi-Soft)**
Durrus, Gubbeen, Milleens
- ✓ **Blue Cheese**
Cashel Blue, Bellingham Blue, Boyne Valley Blue
- ✓ **Smoked Cheese**
Knockanore Oak smoked Cheddar, Wicklow Gold Smoked Cheddar, Smoked Gubbeen, Carrigaline Smoked
- ✓ **Bread/Crackers**
A great idea to have some crusty bread like a nice rustic sourdough to use as a palate cleanser and also goes great with the cheese. You can also pair with plainer styles of crackers.
- ✓ **Irish Cured Meats**
For added points -get some charcuterie and pair with more robust full-bodied beers. Look out for the following Irish artisan producers in independent retailers.
Gubbeen Salami, Forage & Cure, The Wooded Pig.
- ✓ **Smoked Fish**
Definitely stick to matching this with only one or two beers and make sure to cleanse your palate afterwards! Look out for Burren Smokehouse, Ummera, Sally Barnes or buy from your local fishmonger.



Matching Information

The fun is in the trying, but here's some basic guidelines.

A couple of basic notes are to try and match the weight and strength together. So generally, a mild food won't pair well with a strong fully flavoured beer and vice versa (as ever exceptions exist). The aim though is that one does not overpower the other, but instead that they go on to make a perfect match where the combined flavours exceed the individual... the perfect marriage!

The Suggested pairings below cover all the categories of beers featured across 2021 Indie Beer week

- **Lighter beers such as lagers and pale ales pair best with milder and soft cheeses.**
This is a particularly versatile category of beer to match with cheese
Creamy goat's cheese, harder mild goat, cow's and sheep's cheese. Can also work with milder washed rind cheese such as young Gubbeen or Durrus Óg
You can also sometimes find a good contrast with a smoked or stronger hard cheese.
- **Wheat Beers can have similar pairings to Lagers and Pale Ales but generally stand up to and work best with slightly stronger flavours.**
A hard sheep's milk cheese would be ideal. Also, a good match for salamis and cured meats.
- **Hoppy beers such as IPAs pair best with slightly fuller flavoured cheeses.**
Harder, stronger (more mature) goat and sheep milk cheeses, but also earthy cheddar types and can match well with creamy brie types. NEIPA style can often do very well with a mildly smoked cheese. Full and strong DIPA often works well with a creamy blue cheese or a strong cheddar.
- **Malty beers such as red ales and brown ales pair best with slightly fuller flavoured nutty hard cheeses.**
Think gouda types, including hard sheep's cheese that aren't too strong. Slightly stronger (more mature) brie styles and mild washed rind styles can also work well. Also, a great match for salamis and cured meats
- **Dark Beers, stouts and porters work well with stronger hard cheeses or blues.**
A good versatile match would be an aged cheddar or gouda style which has a little sweetness to it. Roasty styles that aren't too "sweet" are a good match for smoked cheeses. Very strong stouts definitely need a blue or a sweet/toffee aged hard cheese such as a Gouda like Coolea.
- **Notes on some other styles featured in Indie Beer Week Packs**
(whilst many of these could loosely be assigned within the above categories for matching purposes – we're just listing some specifics for clarification)

Sour Beers (Saison/Flemish Red): Piquant cheddar or aged hard sheep's cheese, can also work well contrasted with a softer cheese such as buffalo mozzarella or ricotta. Try cured meats with the Flemish Red also.

Rye Beer: this can encompass a lot of styles but here we have an IPA, try with a soft creamy blue – Wicklow Blue would be ideal, but another bloomy rind cheese will also work, Carrigaline original would also be a pleasing contrast.

Fruity Beers: These can be tough enough to match. A mild and creamy goat's cheese with its often citrusy and herbal tones can work as could a milder/milkier style of hard cheese.

Quick Tips for Cheese

Buy just as much as you need and equally only take out of the fridge what you need and wrap the remainder well - in greaseproof paper ideally. The change in temperature taking big pieces in and out can be what might deteriorate the quality. Leave the cheese out of the fridge around half an hour to an hour before serving.

Store your cheese in the veg. compartment of your fridge – if it is a bit stinky, Tupperware can be a godsend.

If you are serving a variety of cheeses, try and choose a plain vessel to go alongside, such as a simple cracker, or ideally a crusty bread.

For the purpose of exploratory matching with beers steer clear of flavoured cheeses and vinegary accompaniments such as chutneys. There can be some great matches but often the flavours can overpower the beer and it can need some extra thought!

[Read All about it](#) – See a detailed explanation on Bord Bia Site

Compiled by Beer Sommelier and co- founder of Dungarvan Brewing Company Claire Dalton and Cheese Expert and ICBI coordinator Elisabeth Ryan,

If you're really keen to be nerdy like us and find a heavenly match and have any questions, please get in touch via social media or on info@icbi.ie

Great Places to buy Cheese

Local Farmers Markets Nationwide, Sheridans Cheesemongers, Fallon & Byrne, On The Pig's Back, Toonsbridge, Little Cheese Shop and many many more independent retailers