

Published based on [Five Cheeses Your Will Love](#)

# Five Cheeses Your Will Love

For those who love cheese, it's the time to embark on a universal cheese tasting experience. Begin by tasting 5 unique cheese variants.

## [5 Top Foreign Cheeses](#)

### Cashel Blue

Freshly prepared Cashel Blue is spongy and solidifies only when chilled in the refrigerator for a couple of weeks. Fresh Cashel Blue initially has a subdued taste which becomes more pronounced when stored for some time. Cashel Blue is prepared from cows' milk by one single Irish domestic unit. It tastes best when consumed at room temperature along with white Sancerre. Eating it in isolation is a good idea; you can also mix some yoghurt into it for some tasty salad dressings. The pronounced flavor of Cashel Blue makes it an ingredient for dishes like steak toppings and stuffed button mushrooms.

### Ekte Gjetost

Ekte Gjetost was initially manufactured in Norway. It is exclusively manufactured from goat's milk and sports a firm texture when freshly manufactured. Ekte Gjetost is essentially dark in color. The distinct taste of this cheese is a suitable accompaniment for Riesling or dry Chardonnay. Pears and apples acquire a whole new flavor when dipped in liquefied Ekte Gjetost. Ekte Gjetost is a sweetened cheese which goes well with toasted slices of bread, eaten mainly for breakfast. The sweetness of Ekte Gjetost makes it ideal bread spread for children.

### Halloumi Cheese

White in color, Halloumi is unsweetened and quite salty. It originates in the Cyprus Islands and is prepared from a blend of goat and sheep milk. Mint is used as a preservative for Halloumi cheese which acts as a deterrent for bacterial growth and enhances its shelf life. Mint is known to have a distinct aroma which interferes with the natural flavor of the cheese, transforming it considerably. Halloumi provides a richer flavor when stored. The actual taste of Halloumi cheese is pronounced when it is charcoal grilled and garnished with a sauce which is a blend of olives, lemon juice and parsley. Grated Halloumi cheese proves to be the ideal additive for pastas as well as chicken preparations. Tsipouro and ouzo go well with it.

### Bra Duro Cheese

Bra Duro is traditional Italian cheddar, sold after being stored for a couple of years. Bra Duro is manufactured from cows' milk and hardens as soon as it's made. The taste is not very pronounced but is suggestive of spices and nuts. Bra Duro is manufactured in Italian farmhouses and proves ideal for dishes which need a pronounced aroma and taste of the cheese being added. The cheese goes well with amber beers red wines brewed in Italy.

### Amarelo Cheese

Amarelo is of Portuguese origin and is made from a blend of sheep and goat milk. Although it sports a hard texture, the cheese tends to soften at room temperature. Eating it raw along with cherries, grapes and plums could prove to be a treat. The earthy taste of Amarelo is enhanced when added to dishes like grilled shrimps and lobster bisque. The cheese goes well with port wine and Italian Amarone wine.

Each of these above variants has a unique tantalizing flavor of its own and is worth a try.

Buy these cheeses at your nearest [cheese shop](#).

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