

Published based on [Gouda Cheese: Best Chased with Beer](#)

Gouda Cheese: Best Chased with Beer

A gastronomic revolution is taking place that challenges the supremacy of wine as the cheese pairing beverage of choice. Instead of taking wine as the instinctive cheese pairing beverage of choice, beer is becoming the ideal cheese partner.

Let's say you went home one day and decided to join the shift and bought some beer. Looking at your beer, you want to find the best cheese that you can pair it with. You have two options for this scenario: first, you can go and specifically choose the right type of cheese for the right kind of beer. Or, you can simply buy a few "safe" cheeses that are generally friendly to all types of beer. If you do not have the patience to get caught up in details, then perhaps option number two is for you. As you start your beer and cheese pairing endeavor, start with [Gouda Cheese](#). Why? With Gouda cheese, you can't go wrong.

Just like balloon skirts, politics, and diets, a number of cheeses go in and out of fashion. Including the popular Gouda cheese from Holland that has faded in popularity over the years. Cheese experts find Gouda cheese bland, with a texture ideal for teething babies, and has not character whatsoever. But before you put your prejudice on this sweet and tasty yellow cheese, Gouda has a lot to offer.

It is true that Goudas are milder cheeses, with a smooth and buttery texture. However, that depends on how long it has been aged. You see, the texture of the cheese depends on how long (or how quick) the cheese was aged. Some purists who turn up their noses at young Goudas have far greater respect for the more mature relatives of the clan. Just like other more aged cheeses, aged Gouda tends to be harder in texture than young Gouda, almost the same texture as Parmigiano Reggiano. Aged Gouda has a complex flavor an intense, butterscotch caramel, salty yet leaning on the sweet side taste often described generally as caramelized or toffee-like.

And because of its exceptionally sweet taste, Gouda cheese is considered as the best pair for beer. Actually, beer is the de facto complement for cheese in several cultures all around the world. This is expected because cheese and beer practically grew up together in the farm the grain used to make beer is often the same grain that is given to milk-animals that produce cheese. On top of that, the flavors of beer and cheese that earthy, yeasty, musty, fruity, rich and floral taste jives in such a way that wine and cheese cannot.

Gouda cheese has that salty-sweet, nutty, and sharp flavor. What better way to wash down this flavorful cheese than with a refreshing swig of beer? Invite your friends over and pair your beer with Gouda cheese today!

You ought to get and out and buy Gouda cheese at your local [cheese shop](#).

You can also find this article published on [Gouda Cheese: Best Chased with Beer](#), and on the tag pages [beer](#), [cheese](#), [cocktail](#), [dining](#), [party](#).