

Cheese

Kitchen

Categories by moisture and age, and which melt.

Grouped by texture, which follows from moisture and ageing.

Type	Examples	Melts?
Fresh	Mozzarella, ricotta, feta	Softens; mozzarella stretches
Soft-ripened	Brie, camembert	Yes, runs
Semi-hard	Cheddar, gouda, gruyère	Yes — best for sauces
Hard	Parmesan, pecorino	Poorly; use grated as seasoning
Blue	Stilton, gorgonzola	Yes, strongly flavoured
Washed rind	Taleggio, époisses	Yes, pungent

For a smooth cheese sauce, grate finely and add off the heat. Boiling makes the proteins tighten and the fat separate.