

Around The World

Celebrate the universal language of cheese at home. These exotic cheese pairings from other countries are available online. Just add cheese... (and bread and wine, too!)



Add something decadent to a chunk of Taleggio or a Parmigiano Reggiano. Colavita Balsamic Glace is made in Italy using balsamic vinegar from Modena and freshly pressed grape must. This balsamic reduction has a gourmet extra — it's infused with the distinctive flavor and earthy scent of white truffle. Also delicious swirled over Ricotta. pastacheese.com

Talk about a European union: Combine Dalmatia Black Olive Tapenade from Croatia with Leonora goat cheese from Spain. The taste of the sweet and smoky olives stands up to the bold flavor of this cave-aged, full-bodied block of cheese. Also try it with Kite Hill vegan Ricotta, made from almond milk. oldehudson.com



From the Andalucian region of Spain, Marcona Almonds have a higher fat content, which means a richer taste and texture. These nuts, imported by Matiz, are prepared in olive oil and can be paired with a variety of cheeses. Our suggestion: Coupole from Vermont Creamery or Purple Haze from Cypress Grove Chèvre. amazon.com

The Senegalese savanna offers an exotic accompaniment made from the fruit of the baobab (or kapok) tree. Zena baobab jelly pairs well with melted Camembert, but is equally yummy with Manchego. "It's tart with vanilla undertones and tastes like no other jam or jelly I've tried in nearly 20 years of food finding," says Brad Hedeman, who does marketing and product selection for Zingerman's mail order. zingermans.com



Honey from the Manuka bush in New Zealand has special properties that have been found to help a number of digestive issues, tone and cleanse the skin, build the immune system and even treat diabetic skin ulcers and burns. The antibacterial potency of Manuka Honey is measured by its UMF — a rating of 10-16+ is considered therapeutic. Not too sweet, it's perfect drizzled over Blue, sharp Cheddar or Brie. shoppri.com

