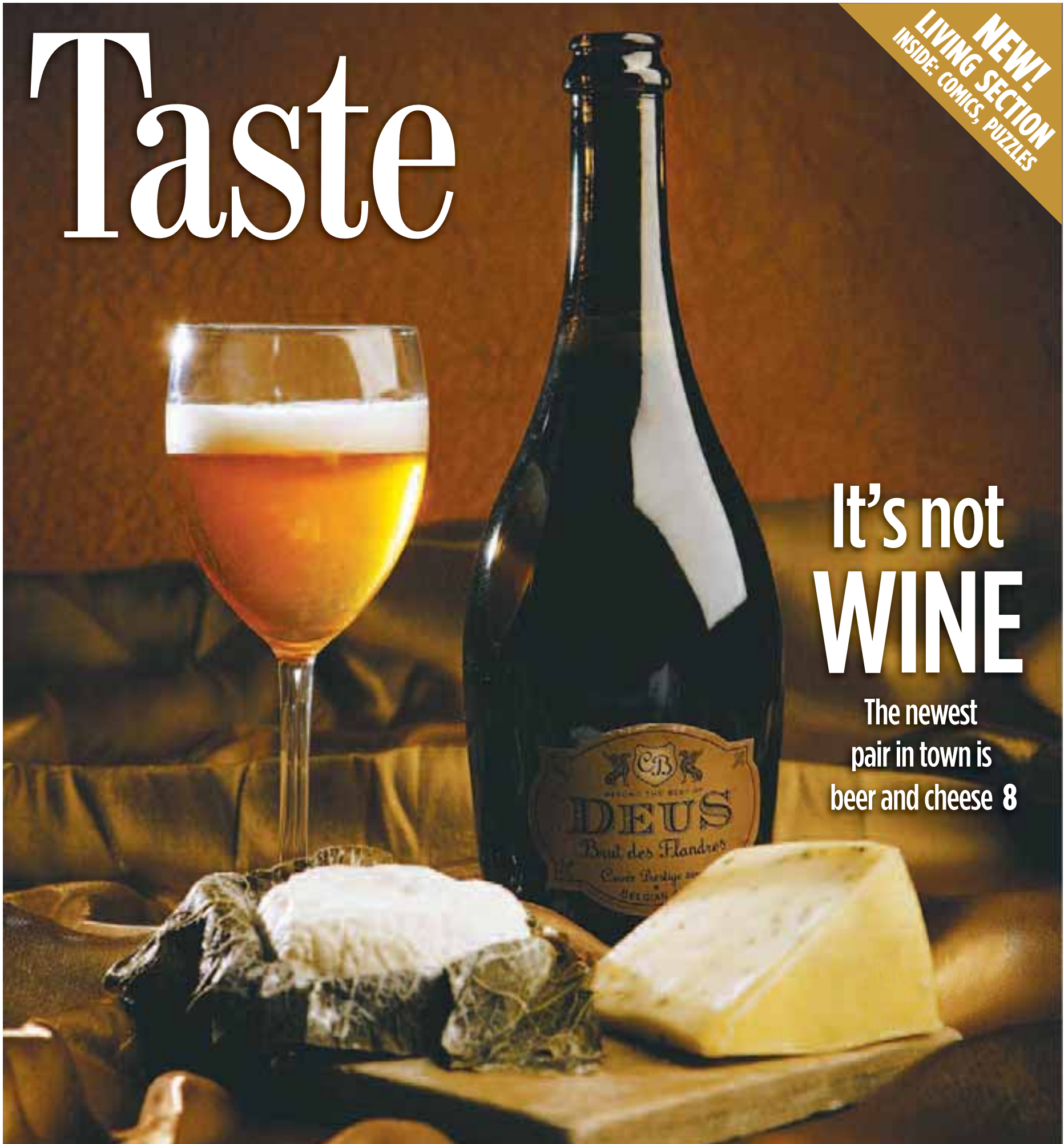


Taste

NEW!
LIVING SECTION
INSIDE: COMICS, PUZZLES



It's not WINE

The newest
pair in town is
beer and cheese **8**

ENTERTAINING: BUY THE CAKE But dress it up with an easy sauce **3**

CONTEST: HOMETOWN COOKS Find out who's heading to the Pillsbury Bake-off **6**



1



Maudite (Unibroue, Canada) with Deep Ellum Blue: More complex, spicier and higher in alcohol content (8 percent) than most beers sampled. This rich-tasting, strong-character red ale stood up well to the mild blue-veined cheese. Roasted malt and high alcohol content make it a substantial beer that pairs well with strong-flavored cheese. Best served cool, not cold. \$6.49 for 750 ml, \$8.99/four-pack. Deep Ellum Blue cheese: \$15.25 per pound.

MEI-CHUN JAU/Staff Photographer



2

TOP PICK

Éphémère (Unibroue, Canada) with Mexican Marigold Mint Caciotta: This ale breaks the mold, with its green apple aroma and a hint of spice. The cheese was just mellow enough to complement the light, refreshing ale; the brew actually heightened the cheese's herbal flavor, making it a favorite pairing. Compatible with herbed cheeses, as well as smoked and mellow cheeses. \$5.49 for 750 ml, \$7.99/four-pack. Cheese: \$12.95 per pound.



3

Pyramid Apricot Weizen (Pyramid, Seattle) with herbed goat log: A gold-medal winning fruit beer, this smooth wheat ale has an apricot flavor and aroma. The pepper in the goat log lent a spicy note, making it a good foil for the fruity beer. Good with aged as well as fresh goat cheeses, and maybe even a pepper jack. \$5.99/ six-pack. Goat cheese log, \$15.95 per pound.



MEI-CHUN JAU/Staff Photographer

A selection of Mozzarella Company cheeses stands ready for pairing with various beers.

TRY IT YOURSELF

The next beer-and-cheese classes are at 6:30 p.m. March 14 and April 11. The \$50 price tag includes a tour of the Mozzarella Company factory at 2944 Elm. St. Call 214-741-4072 or check www.mozzco.com for more information.

TOO RICH FOR YOUR BLOOD?

Anheuser-Busch is here for you. The company's Web site notes that beer and cheese is "a match made in heaven." Their suggestions include Bud Light with triple-crème brie, and Michelob with aged cheddar. See their pairings at www.anheuser-busch.com.



4

TOP PICK

Trois Pistoles (Unibroue, Canada) with Blanca Bianca: Strong dark ale (9 percent alcohol) with a spicy flavor, made with roasted malt. Paired with the wine-washed, creamy Blanca Bianca, this tied the Éphémère for best match. Strong and full-bodied, the two are equals in weight and flavor intensity. Good with strong-flavored cheeses. \$6.49 for 750 ml, \$8.99/four-pack. Cheese is \$16.25 per pound.

5



KYE R. LEE/Staff Photographer

Deus Brut des Flandres (Bosteels Brewery, Belgium) with Hoja Santa goat cheese: This elegant sparkling beer comes in a bottle that's a dead ringer for Dom Pérignon — so much that the brewery was forced to change the label. As close to champagne as beer gets, it has a lightly spicy, fruity aroma and makes an excellent aperitif. Its acidity made it a good match for the tangy goat cheese. Good with aged cheeses as well as tangy cheeses. \$25.99 for 750 ml. Cheese is \$18.25 per pound.

Better with beer

Five ways to serve beer and cheese

By **TINA DANZE**
Special Contributor

Some food and drink pairings roll off the tongue: cookies and milk, beer and bratwurst, wine and cheese. But beer and cheese? Mozzarella Company in Deep Ellum has started a series of classes that show how artisanal beer can rival wine for sophisticated pairings. At the first class, Mozzarella Company owner Paula Lambert and Mark Monfrey of Artisanal Beverage Company led students

through nine beer and cheese pairings — some so remarkable that even the instructors were surprised. In making the matches, they didn't settle for compatibility. "We were looking for a beer that made the cheese better, and a cheese that made the beer better," Ms. Lambert says. They succeeded on both counts. Be warned, though: These aren't your father's beers. The selections ranged from a light, Champagne-style Belgian beer to a stout English porter. All were served in

wine glasses. (In Belgium, there's a special glass for every beer.) The Deus comes in a 750-ml bottle, just like wine, and is priced like wine at \$25.99. By the end of the evening, the class had taken on the air of a party. Here are some highlights of the night's pairings. The cheeses were from Mozzarella Company and are available at the factory; some are sold at Central Market and other stores. The beers are sold at Central Market and Whole Foods Markets. *Tina Danze is a Dallas freelance writer.*