



Nuteese® Aged, Cultured, Plant-Based Cheese
For elevated tasting menus and curated cheese bars

Nuteese Cheese & Pairing Guide

Each Nuteese creation is a journey of flavor, crafted to awaken the senses and complement a variety of pairings. Below is a guide to enhance your experience.

Truffle Hunter

Earthy, smooth, and infused with black truffle for a refined finish.

Pairs well with: Pear slices, walnuts, fig jam, and Champagne.

Hot N' Smokey

Smoky and bold, fermented with Lapsang Souchong tea, cayenne, and seasoned with Piment d'Espelette.

Pairs well with: Pickled red onions, dried apricots, grilled sourdough, and robust red wine.

Cam Meets Brie

Creamy, delicately aged, and finished with a soft rind.

Pairs well with: Green apple, toasted almonds, wildflower honey, and Pinot noir.

Tuscan Sun

Savoury and herbaceous, featuring sun-dried tomatoes, oregano, and olives.

Pairs well with: Crusty olive bread, roasted red peppers, basil oil, and dry rosé.

Cœur de Figs

A macadamia and cashew chèvre-style wheel, stuffed with figs, lemon zest, and rosemary.

Pairs well with: Fresh rosemary crackers, candied pecans, and a glass of aged sherry.

Cultured Cream Cheese

Silky and tangy with a clean finish.

Pairs well with: Cucumber ribbons, za'atar crackers, pickled shallots, and a crisp sauvignon blanc.

Nuts for Mozz

Mild, juicy, and tender—perfectly fresh.

Pairs well with: Heirloom tomatoes, fresh basil, cracked pepper, and a drizzle of olive oil.

Peace in the Middle East

Thick, savoury, and tangy with a hint of garlic spread

Pairs well with: Warm flatbread, mint leaves, pomegranate seeds, and lemon zest.

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Crafted for the curious palate. Designed for the conscious table.