



37<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
4<sup>th</sup> - 9<sup>th</sup> November, 2024  
Riga, Latvia



## RESTAURANT SERVICE COMPETITION

### Competition details

#### Objective

In the Restaurant Service Competition students, as a team, must accomplish several tasks embodying a waiter's work in front of a jury representing the guests.

#### Goal

- Increase the importance of team work and develop social and interpersonal skills in a spirit of learning and sharing knowledge;
- Assess the skills of students of Hotel and Tourism Schools, across Europe, always in a pedagogical perspective;
- Enhance the art of table service and emphasize the importance of this art in the hotel & catering business.

#### Team & Language

##### Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English: **B1** (according to CEFR, Common European Framework of Reference, see below for more details) Be aware that in case of a serious doubt on a competitor's English level and this represents a difficulty in communication between teammates, the competitor can be disqualified.

##### Teams:

Teams will consist of 2 students from different schools and countries and will be drawn on the briefing day.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

#### Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- After the announcement of the teams, each team start the work plan for the different steps.
- This should permit to check competitors' communication skills. It is not compulsory to finish this work plan right away but it has to be shown to the judges at the start of the team's competition.
- After this, competitors sit as a team for the written test. The test is a combination of questions (multiple choice, mix & match etc...) based on Restaurant Service techniques, Restaurant Organization, local and European gastronomy & products. During this time external contact is prohibited. Teachers are not allowed in the briefing room.
- Competitors will be allowed to familiarize themselves with the competition area after the briefing with a guided tour.



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### Days of the competition

- Competition is planned on 2 consecutive days; each team will compete only one day.
- Each team has to be present at 7:45 on their competition day for a presence check. They will gather in a separate waiting room until their turn to compete (a schedule will be presented during briefing). Cell phones & connected watches will be collected at their arrival until the end of the team's competition.

### The competition

Each team will compete for a total time of 2 hours maximum with no extra time. Teams will compete in series of 3 teams every 2 hours.

- **Step 1: Settle down in the competition area, Set the table for 3 guests** (table should be set "A la carte") **(up to 20 minutes)**
  - Tableware (cutlery, plates, glassware etc.) are **already clean**, just need a quick check
  - Cloth the table, fold napkins **showing 3 different styles**, set the table, prepare equipment and set stations for the technical skills.
- **Step 2 : Welcome and sit 3 guests (judges), suggest, prepare and serve a drink as an aperitif ( up to 20 minutes)**
  - Welcome and sit 3 guests at the table
  - Suggest, prepare and serve 3 drinks as an aperitif. Drinks will be selected by the guests among the following list:

#### From local Abava winery :

- Rhubarb Sparkling wine (dry) Abava,
- White Vermouth Abava, Red wine Rondo 2021 Reserve
- Local aperitif drink : Nordic Brut Vintage 2021 apple sparkling wine

**Selection of cocktails/mocktail:** Espresso Martini, French 75, Aperol Spritz, Bloody Mary, Virgin Mojito, Virgin Daïquiri Strawberry

- **Step 3 : Order taking (up to 20 minutes)**

During aperitif, as the guests enjoy the drinks, **competitors take the order** for the meal (food and drinks) from one menu with options. 2 dishes corresponding to restaurant service technical skills (dishes 1 & 2) will be ordered by guests among the listed dishes (see below). It's a possibility that guests combine some salted and sweet dishes.

-Drinks : each student **will create his own drinks list before the competition and travel with 3 pieces for the guests**. It should include at least 7 different wines (international & from his own country if possible), 2 mineral waters from his own country (plain & sparkling) + **2 from Latvia** (plain & sparkling) referred as "local mineral water"; 2 local drinks referred as "our house special drink ". Local drinks & waters will be provided by school, details about local drinks will be precised at the latest on the briefing day.

- **Step 4 : 40 minutes (up to 45 minutes)**
  - In continuity, **adapt the guests table** on the base of the order and **prepare dishes** (use of gueridon)
    - Prepare dishes 1 & 2 : one is for 2 guests, the other is for 1 guest. Each student use his own station



- Serve the prepared dishes to the guests, **show silver service skills once for any ingredients you wish (both competitors)**, serve bread & water
- Serve one bottle of wine (wine previously ordered by guests at step 3) at the appropriate moment (team's decision)
- Clear plates & table
- Order hot drinks (may or not be served according to timing) , bring the bill

#### **Step 5 : 10 minutes feedback from judges , end of the competition**

#### **List of dishes selected for order taking & technical skills.**

Technical skills : 2 dishes will be ordered by the guests to be prepared and served by competitors (starters, main courses or desserts).

(\*) = Dishes listed as "technical skills"

Details about dishes will be published online before September 2024

- **Shrimp Cocktail & Avocado (\*)**: Mayonnaise, ketchup, cognac, Worcestershire sauce, lemon, paprika, shrimps, avocados, lettuce
- **Local starter : Local trout tartar with traditional additions**
- **Freshly sliced smoked salmon with condiments & seasonings** : Filet of smoked salmon, Onions, Capers, Horseradish sauce, Fresh cream whipped with herbs, Lemon, Fresh dill, Toasts, Black pepper
- **Fresh Baltic sea salmon tartar (\*)** : diced fresh fish fillet, chopped fresh herbs (dill, chives, shallot), lime and lemon, chopped capers, soy sauce, olive oil, tabasco, salt, pepper
- **Local main course : Grubu Risotto with forest mushrooms**
- **Steak sauce Diane and seasonal garnish (\*)** : beef steaks (delivered rare by chef), crushed black pepper (mignonette), Cognac, dry white wine, Dijon mustard, veal stock (demi glace), butter, cream, chopped shallots.
- **Sole Meuniere (\*)**: sole (delivered by the chef floured and butter sautéed, ready to use), lemon, butter, chopped parsley, steamed potatoes
- **Grilled corn chicken served with demi glace sauce**
- **Local cheeses and accompaniments**
- **Banana flambé (\*)** : Banana, sugar, butter, lemon, fresh orange juice, dark rum , vanilla ice-cream, Chantilly
- **Cherry Jubilee flambee with vanilla ice cream (\*)** : Sugar, cherries (fresh or frozen), Red fortified wine, kirsch spirit, lemon juice, vanilla ice cream, slivered almonds, Chantilly
- **Local dessert Debesmanna**
- **Oven fried apple with honey, cinnamon, vanilla ice-cream**

#### **Important notes**

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork), see below for more details;
- Team has to present the work plan sheet to the jury (work plans will be given on the briefing day);
- The general timing for each step must be respected, judges will inform the competitors in case of delay
- Competitors must wear their full professional uniform according to the professional standards of a high-quality restaurant service.
- All equipment will be provided. However, competitors may bring some of their own materials like corkscrew,



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- white gloves, crumb collector... All these should be authorized by the Head Judge.
- Competitors must adapt themselves to the materials and equipment at their disposal.
  - During the composition of the working plan on the day of the briefing, team members check if correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after this.
  - The use of cell phones or any other electronic device (connected watch etc.) is not allowed during the competition; competitors will leave devices in the waiting room.
  - All rules and regulations must be adhered including the General AEHT Competition Rules;
  - The (Head) judge's decision is final.

#### **Global scale of the skills of level B1(according to CEFR)**

The global scale of the common reference of the CEFR defines level B1's user capable of the following linguistic skills:

- Can understand the main points of clear standard input on familiar matters regularly encountered in work, school, leisure, etc.
- Can deal with most situations likely to arise whilst travelling in an area where the language is spoken.
- Can produce simple connected text on topics which are familiar or of personal interest.
- Can describe experiences and events, dreams, hopes and ambitions and briefly give reasons and explanations for opinions and plans.

#### **About assessment ...**

Each team will be assessed according to professional standards (technical and communication skills) such as :

- Professionalism (hygiene, safety, attitude, pose, professional clothing.)
- Works skills (organization, work method, service of food & drinks, technical skills.)
- Social and communication skills within the team and with judges/guests – Teamwork
- Time management
- Design and/or use of professional documents: list of drinks, work plans, etc.

# Restaurant Service Competition

## Dishes Explanations



On each competition day 2 dishes listed as “technical skills” will be ordered by the guests to be prepared and served by competitors (starters, main courses or desserts).

\* = Dishes listed as technical skills

## STARTERS

### 1. SHRIMP COCKTAIL & AVOCADO \*



#### Ingredients (for 2) :

- Fresh Mayonnaise (delivered by kitchen)
- Ketchup
- Cognac
- Worcestershire sauce
- 1 Lemon
- Paprika
- Tabasco
- 200 gr Shrimps

- 1 Avocados
- Lettuce leaves (cleaned & dried)
- Fresh dill

**Preparation (for exemple) : use your own method and ingredients available above)**

Prepare the cocktail sauce

Peel 2 avocados, cut them into cubes or slices, lemon them to prevent them from blackening.

Mix the shrimps with the cocktail sauce.

Spread the lettuce leaves at the bottom of 2 glasses.

Top with diced avocado and prawns.

Cover with more cocktail sauce if necessary.

Decorate with a few sprigs of dill and half a slice of lemon. Pepper.

### 2. LOCAL STARTER : BEETROOT CARPACCIO WITH WHIPPED GOAT CHEESE AND BIRCH SAP BALSAMIC



#### Ingredients:

- 4-6 small (5 cm in diameter) oven-baked beets
- goat cheese
- arugula
- Pine nuts
- a slice of lemon

- olive oil
- pumpkin oil
- Birch sap balsamic cream (not vinegar!)

**Recipe:**

1. Beetroot loses its natural sweet taste when boiled, so it is better to bake it. Cut several small beets baked in the oven into large pieces.
2. Bake beets the night before, wrapped in foil, without additives and fats. The baking process can take from one and a half to two and a half hours, depending on the size of the beet.
3. if it comes out easily, the beets are ready.
4. Once cooled, cut into pieces, sprinkled with lemon juice.
5. Scatter the arugula in a bowl or on a flat plate, arrange or lay out the beet pieces freely, sprinkle with crumbled goat cheese or goat's curd, also with arugula and pine nuts, lightly drizzle with good olive oil (you can use a mixture of pumpkin and olive oil), Birch balsamic cream , top it up). Garnish with mint sprigs and leaves

**3. FRESH BALTIC SEA SALMON TARTARE \***



**Ingredients for 4**

- 400 gr sushi grade salmon fillet (diced by kitchen)
- Salt, pepper
- 2 Shallots (chopped by kitchen)

- Olive Oil
- 1 egg yolk, at room temperature
- 1 tsp Dijon mustard
- 1 tbsp (15 ml) fresh lemon juice
- 1 lemon
- 1 lime
- 4 tbsp (40 g) finely chopped shallot
- 2 tbsp (20 g) finely chopped capers
- 2 tbsp (10 g) finely chopped fresh dill
- 2 tbsp (10 g) finely chopped fresh chives
- 2 tbsp (10 g) finely chopped fresh coriander leaves
- 2 tbsp (10 g) finely chopped fresh parsley
- Worcestershire sauce
- Tabasco
- Toasts

This tartare is a fun, unique way to eat healthy fish, and provides a considerable portion of valuable nutrients, including vitamins C and D as well as plenty of unsaturated fatty acids.

Prepare the salmon tartare your own way in front of the guests, use only the products you want.



#### 4. FRESHLY SLICED SMOKED SALMON WITH CONDIMENTS & SEASONINGS

##### Ingredients

- Filet of smoked salmon (approx. 1,8 kg), origin / label to be precised
- Onions
- Capers
- Horseradish sauce
- Fresh cream whipped with herbs
- Lemon
- Fresh dill
- Toasts
- Black pepper



Slice the salmon filet in front of the guests, plate & dress with condiments & seasonings



## MAIN COURSES

### 5. STEAK DIANE AND SEASONAL GARNISH \*



#### Ingredients for 4

- 4 tournedos 200 gr
- 6 tablespoons of crushed black pepper (mignonette)
- 40 cl of Dry white wine or fortified wine
- 5 cl of brandy spirit (Cognac)
- 30 g of butter
- 1 tbsp of Dijon mustard
- 1 tbsp. oil
- 20 cl of cream
- 50 cl of veal stock
- 100 gr Chopped Shallots
- Worcestershire sauce

Steak consists of a steak cooked according to guests wishes (rare, medium, well done).

#### Preparation:

- 1- The steak is cooked by the chef. The waiter gets it in a pan and will finish preparation in the very same pan.
- 2- The maitre d'hôtel do the "flambé" with a wine spirit like cognac in front of the guests
- 3- Once flambé, the steak is kept apart (hot plate or dish) and the "maitre d'hôtel" prepares the Diane sauce in the same pan : shallots and butter, dry white wine ,Dijon mustard , veal stock (demi glace), mignonette, Worcestershire sauce (option), cream, butter, salt.
- 4- Once the Diane sauce is finished and tasted, the Maitre d'hôtel plates the steak and sauce before serving it. Common side dishes are various forms of mashed potatoes, french fries, grilled vegetables...

### 6. SOLE MEUNIÈRE \*

(for 1 or 2 guests according to the size)

- 1 whole sole
- 100 gr flour
- Coarse salt and freshly ground white pepper
- 3 tablespoons clarified butter
- 50 gr unsalted butter
- 1 lemon, halved
- 1 tablespoon chopped fresh flat-leaf parsley
- 250 gr Potatoes



#### Preparation:

1. Place the fish, gray side up, on work surface. Using a paring knife, make an incision
2. Place flour onto a large shallow dish and season with salt and pepper. Press both sides of the fish into the flour, making sure it is fully coated. Shake off any excess flour. Heat the clarified butter in large saute pan over medium heat.
3. Set the fish, gray side down, in the pan and saute until golden brown, about 3 to 4 minutes. Use a fish spatula to carefully flip the fish and saute until golden brown and cooked throughout about 3 minutes more.
4. Drop the butter pieces into the hot pan, around the fish, let it melt and spoon it over the fish as it finishes cooking. When butter is frothy, squeeze the lemon over it (so the juice runs into the butter) and immediately spoon this over the fish. Sprinkle parsley over fish. (Alternatively, transfer fish to a platter and sprinkle with parsley before adding butter and lemon juice to the pan, swirling to combine.)
5. Fillet fish and serve immediately topped with sauce.
6. The restaurant staff may prepare the fish for the guests : (gueridon service) : remove the 4 filets from bones, transfer in guest plate, prepare extra « Meunière » butter (butter, fresh lemon juice ) on the work station.

## 7. PEARL BARLEY ORZOTTO WITH WILD MUSHROOMS



### Ingredients :

- 200 g of groats
  - 1½ l broth, hot
  - 125 ml of white wine
  - 1 stalk of celery
  - 1 onion, finely chopped
  - 40 g freshly grated parmesan
  - 100 g of butter
  - 2 tbsp. olive oil
  - 4 thyme sprigs
  - salt, pepper
  - Mushrooms
1. In a large pan, heat olive oil with 1 tsp. butter, add onion and celery, a little salt and fry for about 5 minutes until the vegetables are soft.
  2. Clean the mushrooms in a water bath, dry. Cut into large pieces and fry on a pan where the butter has been melted before.
  3. Add the groats, fry for a minute, stirring occasionally. Add wine, stir. Wait for the wine to soak into the wine. Pour about 1/5 of the broth, add thyme, stir and let everything simmer slowly.
  4. As soon as the broth is absorbed, add the same amount, stir so that the liquid spreads evenly throughout the pan, leave to simmer.

5. Continue until the broth is gone and the groats are almost soft.
6. . When the groats are ready (the liquid is almost absorbed), stir in the parmesan and the remaining butter, chopped into small pieces. Put the lid on and let it rest for a minute.
7. Serve with freshly cracked pepper. And grilled mushrooms on top.

## 8. GRILLED CHICKEN

### Ingredients (4 portions)

- 4 boneless, skinless chicken breasts
  - 2 batch chicken marinade spices
  - Chopped fresh herbs crumbled feta cheese, a squeeze of lemon juice
  - Oil for grilling
1. Place the breasts on a cutting board
  2. With fork, poke holes all over chicken
  3. In a large zip-top bag, combine the marinade ingredients, then add the chicken.
  4. Seal the bag to evenly coat the chicken with the marinade. Place in a pan or bowl to catch any drips. Let the chicken marinate at room temperature for at least 30 minutes, or refrigerate it up to 12 hours .
  5. When ready to grill, preheat the grill to high (475 degrees F). Clean and oil the grates.
  6. Place the chicken on the grill presentation (smooth) side down, shaking off any excess marinade. Cover the grill and let cook for 4 to 5 minutes on the first side, then flip. The chicken should lift easily off the grill; if it sticks, allow it to cook another minute or two.
  7. Recover the grill and cook for an additional 4 to 8 minutes. Chicken is considered done at 165 degrees F. I like to remove chicken from the grill around the 155-160 degree F mark and allow it to finish cooking while resting.
  8. Place the chicken on a plate and let rest for at least 5 minutes then serve.



## CHEESES AND DESSERTS

### 9. LATVIAN CHEESEBOARD: A SELECTION OF OUR BEST LOCAL CHEESES AND ACCOMPANIMENTS (see document for details)

### 10. CHERRY JUBILEE FLAMBEE WITH VANILLA ICE CREAM \*

Prepare this classic dessert using the ingredients and method you want.



#### Ingredients (for 2 portions)

- Caster Sugar
- Cherries (dark sweet cherries frozen)
- Unsalted butter
- Red fortified wine (Port or similar)
- Lemon juice
- Orange juice
- ½ medium lemon
- ½ medium orange
- Vanilla ice cream
- Slivered almonds
- Chantilly
- **For flambe** : Kirsch (cherry spirit)

The Jubilee cherries was created by French chef Georges Auguste Escoffier crea as a tribute to Queen Victoria for her Diamond Jubilee celebration in 1897.

### 11. BANANA FLAMBE \*

#### Ingredients

- Banana cut in halves,
- Caster brown or white sugar
- Unsalted butter
- ½ lemon
- Fresh orange juice
- Dark rum
- Vanilla ice-cream
- Chantilly



#### Preparation : you may use the method and ingredients you want

For exemple : Peel the bananas and cut them in half lengthwise. In a pan, put the sugar and wait for it to caramelize, use lemon juice or/and orange juice to prevent from burning. Add the butter, add bananas and brown them for 2 minutes. Then add the rum, then flambé. Turn off the heat and let it cook for a few seconds.

On a plate, place 2 half-slices of banana and accompany them with vanilla ice cream ball and Chantilly.

## 12. LOCAL DESSERT : DEBESMANNA



- 200 g of berries (cranberries, currants, blackcurrants, or raspberries)
- 200 g of sugar
- 100 g of semolina
- 1 l of water
- 1 l milk for serving.

1. Pick and rinse the berries
2. Pour a little water over it (so that the water covers the berries) and grind it into a homogeneous mass with a blender
3. Dilute with water, strain through a sieve, add sugar and all remaining water. Bring to a boil. While boiling on low heat, stir in the semolina and, stirring constantly, cook for another 3 minutes.
4. The resulting berry semolina porridge is cooled to approximately 30-39C. If you need to cook “debessmanna “quickly, place the pot in a bath of cold water. If there is time, let the mass cool down on its own.
5. Threshing. Start with slow mixer revolutions and gradually increase the speed. The longer it is cultivated, the more airy, chewy, bright, and tasty the “debessmanna” will become.
6. Serve with cold milk.

## 13. OVEN FRIED APPLE WITH HONEY



- 6 apples
- Honey
- Pistachios
- Walnuts

### Preparation:



1. Choose sour apples for baking, preferably Antonovka. Apples are washed, the cap is cut off and the seed is removed.
2. Put a teaspoon of honey in the middle and put it in the chosen container for baking. Pour a little water at the bottom of the dish.
3. Bake in a heated oven at 200 degrees for ~ 20 minutes (it all depends on the size and degree of hardness of the apples).
4. In the meantime, chop the pistachios and walnuts. Pour them into the apple cores when they are ready.




## Restaurant service competition

### List of cheeses

1.	<b>Camembert</b>	<p>One of most delicious cheeses. You should always choose one by its appearance - naturally ripened it must be slightly ribbed and the rind covered with dots and spots far from perfect snow—white colour. Younger wheels are crumbly in texture, as it matures it develops smooth paste towards centre, revealing rich, buttery flavour and somewhat earthy taste with hints of mushrooms and mould.</p> <p><b>Ingredients:</b> Raw cow’s milk, culture, microb.ferment, salt; ripening culture P.Candidum  Rind: Bloomy white edible  Nutrition values per 100g: Calories: 1560kJ / 375 kcal; Total fats: 33g (saturated fats 20g); Carbohydrates: 0 (sugars 0)  Protein: 25g ; NaCl: &lt; 3g</p>	
2.	<b>Wine ripened</b>	<p>Cheese with an exclusive twist – it is ripened in red wine baths. Red wine contributes to the beautiful dark purple edible rind and adds characteristic tang. With age it develops fruity flavour, more creamy notes with a pleasant well ripened cheese aftertaste.</p> <p><b>Ingredients:</b> Cow’s milk, culture, microb.ferment, salt  Rind: Natural, edible, ripened with red wine  Nutrition values per 100g: Calories: 1052kJ / 253 kcal;  Total fats: 19g (saturated fats 13.3 g); Carbohydrates: 1.5 (sugars 1.5); Protein: 20g; NaCl: &lt; 1g</p>	

3.	<b>Seven/Eight</b>	<p>This delicate cheese with creamy paste is made using traditional French starter but using milk of local cows from wild rich pastures. Properly aged this cheese has thin somewhat wrinkled grey rind with white, yellow, blue and red mold dots. Silky textured paste easy melts on tongue revealing tastes of nuts, hay, cellars and mushrooms. Matured at least 45 days and up to 70 days. With age it becomes softer and more pungent indicating that cheese is still alive.</p> <p><b>Ingredients:</b> Raw cow's milk, culture, microb.ferment, salt. Rind: Natural, edible. Nutrition values per 100g: Calories: 1291kJ / 312 kcal; Total fats: 26g (saturated fats: 21.8 g); Carbohydrates: 0 (sugars: 0); Protein: 19g; NaCl: &lt; 2g</p>	
4.	<b>Ash coated</b>	<p>This soft cheese in a shape of pyramid is covered in ash, letting the white mould grow through forming a thick light grey rind which is overlaid by a delicate mushroomy smelling white mould. It has creamy taste, with age developing runnier consistency with hints of wood moss, mushrooms, and flavours of ripening cave. Extremely flavourful it's a popular addition to every cheese plate.</p> <p><b>Ingredients:</b> Raw cow's milk, culture, microb.ferment, salt; ripening culture P.Candidum Rind: Bloomy white edible. Nutrition values per 100g: Calories: 1560kJ / 375 kcal; Total fats: 33g (saturated fats 20g); Carbohydrates: 0 (sugars 0); Protein: 25g; NaCl: &lt; 3g</p>	

5.	<b>Gauja</b>	Ripened 45-70 days. Washed rind cheese, when young, Gauja has pleasant mild aroma with floral notes. The texture is smooth and somewhat chewy revealing rich taste of earthy, buttery, and slightly tangy real cheese. It develops a pleasing punch as it matures. Ingredients Raw cow's milk, culture, microb.ferment, salt Rind: Natural, edible. Nutrition values per 100g: Calories: 1291kJ / 312 kcal; Total fats: 26g (saturated fats 21.8 g) Carbohydrates: 0 (sugars 0); Protein: 19g; NaCl: < 2g	
6.	<b>Goat cheese from local farmers</b>		
7.	<b>Sheep cheese from local farmers</b>		

**Products available for cheeses :** breadrolls, honey, jams (figs, black berry), nuts, almonds, grape, apricots, figs, pears, apples, salad , vinaigrette, salt & pepper.

### **Cheese and Wine Pairing**

**First - cheese texture** - The creamier the cheese, the more it spreads through the mouth, partially blocking the taste buds. White wines have a 'lighter' texture and are more likely to have more fresh acidity, which perfectly cleanses the tongue and palate.

**Second – aroma** - Long-ripened cheeses with a strong aroma can suppress the taste of mild wine. A very simple rule - strong cheeses require strong wine. Red wines with a pronounced fruit aroma, white semi-sweet as well as fortified wines and sherry will go well with extremely aromatic cheeses.

**Third – sweetness** - Several semi-hard, medium-ripened cheeses have a sweet taste, which can make dry wines taste too sour. Therefore, with moderately aromatic cheeses, it is safer to choose semi-dry or even sweet wines than dry ones.





At House of SOIRA, we believe - there is no one "right" way to pair cheese and wine. While there are some tried-and-true guidelines to follow, the truth is that nobody knows your own taste preferences better than you do. Don't feel obligated to stick to conventional lists of recommended pairings - if you prefer a certain cheese with a certain wine, go for it!

Some tried-and-true tips to start with:

**Fresh, young cheeses with a** pronounced cream or milk flavour, - best suited to light, uncomplicated fruity wines (eg Sauvignon Blanc or Beaujolais)

**Strong, aromatic cheeses** like Podnieku, Ādažu tornis - with new, robust red wines (eg Chianti)

**Ripe, mature cheeses** (Līlavu, Birznieku) require an older, but also robust wine (Cabernet Sauvignon)

**Strong, aromatic ones** (Baltezers, blue mold) goes well with a new, full-blooded wines like Merlot, or even a sweet dessert wine

**A soft, matured, even runny brie type** cheese with its earthy scent demands an airy but full-bodied sparkling champagne