



Everybody loves cheese. So, we've put together a guide to help you master the art of cooking with cheese.

NEFF's best cheese recipes

Macaroni, souffle, cake, toasties, sauce and frosting – all of our favourite recipes and meals have one thing in common: they're all about cheese.

Cheese is packed with [nutrients, happiness, longevity and flavour](#). But with so many types to try and not enough time, it can be hard to indulge and cook with confidence in your home kitchen.

Which cheese melts the smoothest? What pairs best with gouda? Can you mix your cheeses? How do you [store your cheese](#)? To answer your questions and share our favourite cheese recipes, we've compiled this guide to everyone's culinary weak spot. Tuck in:

Which cheese should I choose?

There are a surprisingly large range of things you can do with a bit of aged milk:

- Melting your cheese for a grilled toasty or sauce? Cheddar is a safe option, or try Raclette if you're feeling a little more gourmet.
- Grating over a hot meal? Parmesan is a big yes.
- Serving up with crackers? Soft cheeses like Brie or Camembert are delicious.
- Using it for a deep burst of flavour? Gouda is a good option – not as mild as a Colby or Cheddar, but not quite as hard as a Parmesan.
- Making a platter with raw cheese and fruits or wine? Aged cheeses like sheep's milk Roquefort or Manchego are your best bet.
- Making a cheese-based dessert? Marscapone could be the answer.

How to make the perfect cheese sauce

They don't teach you this at school, but a good cheese sauce recipe can see you through the harshest of any winter. Master [this cheesy bechamel](#) laced with Parmesan and serve over your steamed veggies or pasta – sure to become a family staple.

Hot tip: Oven-bake your grilled cheeses

A great cheese toastie doesn't sound too complicated, but believe us when we say that there's a way to really get it right. Our [favourite grilled cheese recipe](#) is baked in the oven – and you can fit in a whole meal's worth of toasties at once. Cheese varieties that are great for melting include a mild Cheddar, Manchego or Gruyere. The rest is up to your [CircoTherm](#).



Update your cheese platter

When it comes to pairing cheese with other ingredients, taking a seasonal approach is always our best advice. From Brie and Gorgonzola to Burrata and Chevre, find out what fruits, meats and wines to pair with your choices in our updated [summer platter](#) and our [cheese and wine pairing guide](#).



Mac 'n Comfort city

Nothing says 'home' like a family serving of Macaroni cheese. Get your Gruyere out and put your FullSteam oven to the test with this decadent [Three Cheese Macaroni Cheese](#) recipe. The little Grill step at the end really tops out that coveted crunchy surface...



Sweet baby cheeses

The casein and calcium in everyone's favourite ingredient don't just lend themselves to savoury dishes. From this [chocolate marble cheesecake](#) to the [perfect cream cheese frosting](#), you need to indulge in these cheesy desserts.



Bonus recipe: Twice-baked cheese souffle

Ready to step it up a notch? This rich and creamy souffle turns cheddar and parmesan into an impressive and indulgent centrepiece at your next dinner party. Put your home cooking skills to the test and see if you can whip up a soft and salty souffle – without collapsing it! These [twice-baked instructions](#) will guide you along...