**What about some cheese?**

There are three main types of cheese in Europe. The first of these is the hard type. For example, in the north of Europe there’s Cheddar from Britain and Gouda from the Netherlands. Further south you can find Gruyere and Emmental in Switzerland and Manchego in Spain. And in Italy there’s a cheese which is harder than all the others – Parmesan.

The next group is soft cheese. Camembert and Brie are two famous French soft cheeses while Mozzarella and Mascarpone are the best-known Italian soft cheeses.

Many countries also have blue cheese. In Britain there’s Stilton and in Denmark there’s Danish Blue while in France there’s Roquefort – a soft creamy blue cheese. And in Italy there’s Dolce Latte which is also soft and creamy.