

# calendar

distributors of the finest foods

## L'AMUSE

Brabander 9kg

Origin: Brabant, Netherlands  
Classification: Artisan  
Milk: Goat  
Type: Hard Cheese  
Form: 9kg wheel  
Item Code: 705466



The porcelain-white paste of this cheese is a stark contrast to the deep amber colour synonymous with classic Dutch gouda.

Brabander is a goat's milk gouda from the Brabant region in the south. The fresh milk of Saanen goats is used to create large wheels of gouda that will age for 3-weeks before selection by oplegger (ripeners) Betty Koster for maturation at her facility, just outside of Amsterdam.

Betty's unique technique of maturing gouda in warm maturation rooms is unique in the Netherlands. The higher temperature and humidity encourage complex flavours of sweet cream and toasted nuts whilst the texture is creamy and dense with a smooth finish.

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