

calendar

distributors of the finest foods

L'AMUSE

Rispens Gouda 4kg

Origin:	North Friesland, Netherlands
Classification:	Artisan
Milk:	Sheep
Type:	Hard Cheese
Form:	4kg wheel
Item Code:	706007



On the coast of the Wadden Sea, the marshland pasture of north-eastern Friesland is rich in marine nutrients making it ideal for grazing.

The Rispens family maintain a herd of 400 Lacaune ewes whose high protein, high fat milk is perfect for making cheese. Each ewe provides just 2L of milk per day, which is collected for the local cheesemaker, Kaasklust, to transform into wheels of semi hard cheese that will be aged for 5 months.

Betty Koster of L'Amuse hand-selects wheels for us that reflect the regional terroir; a complex grassy flavour with a fresh, milky finish.

NOTE: The Wadden Sea is an UNESCO World Heritage site. This protected area is famous for its flora and fauna. The Rispens's farm maintains 16 hectares of land for meadow bird management and visitors to the farm can observe some of the incredible local birdlife, in addition to the daily milking sessions.

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