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distributors of the finest foods

L'AMUSE

Signature Gouda 16kg

Origin:	North Holland, Netherlands
Classification:	Artisan
Milk:	Cow
Type:	Hard Cheese
Form:	16kg wheel
Item Code:	705465



Like many of the world's greatest cheeses, this gouda is a collaboration between cheese maker and affineur or oplegger as they are called in The Netherlands.

Cono Kaasmaker, the cheese maker, crafts fresh wheels of gouda in north Holland, a region renowned for its sea-clay fields, rich in naturally occurring sea salt that imparts a distinctive flavour to the milk of the animals that graze there.

Betty Koster of L'Amuse cheese shop hand-selects and ages each wheel for a minimum of 24 months in her warm maturation rooms (+14°C.) Her unique method of high temperature and humidity encourages complex flavours of roasted hazelnuts and dark caramel to develop whilst maintaining the moisture in the cheese. Tyrosine crystals emerge and fleck the paste, providing a satisfying crunch.

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