

GOUDA FERMIER 3 MOIS



Manufacturing

The gouda is made at the farmhouse exclusively with cow's whole milk that hasn't undergone any thermal treatment. In Holland it is usually called Boerenkaas, which, in Dutch means : Boer=Farmer, Kaas=Cheese. The milk comes from the Prim'Holstein breed and is mixed to rennet and fermentation bacteria.

The curds undergoes successive treatments : cutting, moulding and salting, the latest is made in a brine bath. These will result in our farmhouse Gouda ; the cheese will then be covered with paraffin wax to characterise its colour.

Our producer takes care of his cheeses until he remits them to the maturing company. The maturing time lasts for several months and can even exceed 24 months. The farmhouse Gouda is delicious on bread, tasty in soups and irresistible on your cheeseboard ! A summer cheese when diced in your salads, it can also be a good winter cheese when served melting on hot potatoes.

History..

The family business started in 1934 and has been maturing Dutch cheeses for 3 generations. This family who comes from the Dutch town of Reeuwijk was already making cheeses in the 17th century. With time, the business became particularly innovative in the cheese maturing process.

Attentive to our needs, this cheese manufacturer and ripener, offered us a selection of maturing stage. So the range we offer you marries the softness and bloomy taste of a 3 months old cheese.

One authentic cheese you must try.

