

GOUDA SIGNATURE L'AMUSE 24 MESI



CODE	46919
COUNTRY OF ORIGIN	Holland
TYPE OF MILK	Cow's milk
WEIGHT	15 kg approx

Cheese made from pasteurized cow's milk, with an intense umami flavor

DESCRIPTION	Cheese made from pasteurized cow's milk, produced with natural whey starter and vegetable rennet
APPEARANCE	The cheese has a deep orange color. Aged for 2 years, it has an intense flavor
TASTE	Gouda Signature is capable of replacing Parmesan. The notes will be those of a fresher and more buttery texture, but the umami aspect will provide the same contribution
MATURING	At least 24 months
PRODUCER	Fromagerie L'Amuse - IJmuiden - Holland
OUR SELECTION	A few kilometers from Haarlem, west of Amsterdam, in the Netherlands, lies Fromagerie L'Amuse. Renowned for their knowledge and selection, they are also famous thanks to Betty, a legendary figure in the world of cheese. Over the years, she has written books, appeared on TV shows, worked with Michelin-starred chefs, and even served royal families. Founded in 1989, L'Amuse excels in direct imports from small producers and distributors, offering a very diverse selection, as well as in-house aging of cheeses
CURIOSITY	It is produced in the Noord-Holland region, which stretches from The Hague to above Amsterdam. The farming follows strict rules aimed at animal welfare: Holstein (Frisian) cows are allowed to graze freely for at least 200 days a year, and farmers are not permitted to "cut" the pastures before June. This greatly impacts the quality of the milk and the fat content. Unlike large companies that use paraffin, L'Amuse uses natural coatings based on "wood glue," which allows the cheese to breathe
SUGGESTIONS	Try it in croquettes with a blue cheese or to finish off gratins. For a bold pairing: 2-year-old Gouda and caramelized cashews with maple syrup and chili pepper. Excellent together with black tea, 12-year-old single malt Scotch, fruity red wines, Stout beer, and white Port