

# GOUDA L'AMUSE SIGNATURE - 12 MESI



<b>CODE</b>	46922
<b>COUNTRY OF ORIGIN</b>	Holland
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	14 kg approx

Typical Dutch cheese made from pasteurized cow's milk

<b>DESCRIPTION</b>	Cheese made from pasteurized cow's milk of Dutch origin
<b>APPEARANCE</b>	The paste has an orange color, is smooth, compact with sparse and regular eyes, and has a slight crystallization
<b>TASTE</b>	Sweet and savory at the same time, with intense notes of cooked butter, caramel, and toasted fruit, it is quite persistent
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Fromagerie L'Amuse - IJmuiden - Holland
<b>OUR SELECTION</b>	The Fromagerie L'Amuse hosts an important selection of international cheeses, but Betty also works with small local Dutch producers; she then customizes her selection by aging the cheeses in her own maturation facilities
<b>CURIOSITY</b>	Gouda is the most well-known Dutch cheese, both within the country and beyond its borders
<b>SUGGESTIONS</b>	Excellent when paired with Stout beer and white Port