

BRABANDER - GOUDA DI CAPRA



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| CODE | 46923 |
| COUNTRY OF ORIGIN | Holland |
| TYPE OF MILK | Goat's milk |
| WEIGHT | 8 kg approx |

A cheese made from goat's milk, similar to Gouda, sweet and unctuous

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| DESCRIPTION | A cheese similar to Gouda but made from pasteurized Saanen goat's milk of Dutch origin and vegetable rennet |
| APPEARANCE | The rind is natural and rough, while the paste is ivory white with few eyes: it resembles a Gouda but made from goat's milk |
| TASTE | Sweet and unctuous, with pronounced notes of roasted fruit and a slight presence of goaty and umami notes |
| MATURING | At least 6 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 | The term "Brabander" refers to the place of production, specifically the Brabant region in the south of the Netherlands. 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 | Delicious on its own as an aperitif, perhaps paired with sparkling wine |