



## L'AMUSE RISPENS SHEEP GOUDA

Sheep's milk gouda, produced using the milk from the Rispens family in the hamlet of Morra, located in Friesland, The Netherlands. Hand selected and aged for Essex St. Cheese by Fromagerie L'amuse.

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<b>VISUAL CHARACTERISTICS</b>	Flat, millstone shape with rounded edge; 10 lbs.; 9.5 inches in diameter.
<b>CATEGORY OF CHEESE</b>	Hard, pressed, cooked, pasteurized sheep's milk cheese.
<b>SCALE OF PRODUCTION</b>	Made by a small local cooperative cheesemaker using milk from a herd of 300 sheep.
<b>MILK TYPE</b>	Pasteurized milk from Lacaune sheep.
<b>CHEESEMAKING DETAILS/ PROCEDURE</b>	The milk is treated with traditional, defined strain starter cultures. Animal rennet is added. The curd is cut and ripened, then washed with hot water, a signature step in gouda making. The curds are drained, put into hoops, and pressed for a few hours. The wheels are salted in brine. They are coated in a semi-permeable, breathable seal that Betty Koster prefers to the typical thick wax that surrounds most Dutch gouda.
<b>AFFINAGE/ CHEESE MATURING NOTES</b>	The maturing takes place in cellars with a cooling system that's only turned on for a few days in summer since the cellars naturally hold a temperature of 60 degrees Fahrenheit. The cheese is matured from 5 to 7 months.
<b>APPEARANCE</b>	The cheese is the color of cream and straw, darkening a bit toward the edges.
<b>SMELL/AROMA</b>	Fresh buttermilk and dry hay, with notes of fresh flowers.
<b>FLAVOR</b>	Salted butter caramel, brioche, pistacios. Great length. Coats the whole mouth without any woolen itch.
<b>SEASONAL AVAILABILITY</b>	Available all year long, though the age may vary between five to seven months. In summer Rispens matures more quickly because the cellar temperature is warmer so we often select wheel that are a bit younger.
<b>WINE SUGGESTIONS</b>	White Côtes du Rhône, Oregon Pinot Gris, Red Burgundy.

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