



L'AMUSE BRABANDER GOAT GOUDA, AGED 6-9 MONTHS

Made in Brabant, a region in the southern part of Holland. Hand selected and aged by Fromagerie l'Amuse.

VISUAL CHARACTERISTICS	Flat, millstone shape with rounded edges; 18-22 lbs; 14 inches diameter.
CATEGORY OF CHEESE	Hard, pressed, uncooked, goat's milk cheese.
SCALE OF PRODUCTION	Made in a fairly large cooperative dairy.
MILK TYPE	Pasteurized goat's milk from Saanen goats.
CHEESEMAKING DETAILS/ PROCEDURE	Fresh milk is pasteurized, starter and microbial rennet are added and then the curd is cut. After pressing for 24 hours cheeses are put in brine for 48 hours. Then, after drying, they are coated with a white wax.
AFFINAGE/ CHEESE MATURING NOTES	The maturing takes place in cellars with a cooling system that's only turned on for a few days in summer. The caves naturally hold a temperature of 60 degrees Fahrenheit.
APPEARANCE	Paste color is white with a creamy texture.
SMELL/AROMA	Light caramel smell, slightly goatly, fresh milk.
FLAVOR	Fresh, slightly caramelized flavor, buttery.
SEASONAL AVAILABILITY	Available all year long, though the age may vary between six and nine months. In summer Brabander matures more quickly because the cellar temperature is warmer so we often select wheels that are a bit younger then.
WINE SUGGESTIONS	Reisling or a mellow white wine. Amber beer, one that's slightly sweet.

