



## L'AMUSE PRIL GOUDA, AGED 9 MONTHS

Made in the northern region of the Netherlands, called Beemster. 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 edges; 30 to 35 lbs; 17-20 inches in diameter.
<b>CATEGORY OF CHEESE</b>	Hard, pressed, uncooked, cow's milk cheese.
<b>SCALE OF PRODUCTION</b>	Made in a fairly large cooperative dairy.
<b>MILK TYPE</b>	Pasteurized cow's milk from Holstein Friesians.
<b>CHEESEMAKING DETAILS/ PROCEDURE</b>	The curd is cut in 1/2 inch lumps, stirred while ripening in the vat, then washed with hot water and put into the moulds. The cheeses are pressed for at least 24 hours before they are bathed in brine for another 36 hours. The wheels are dried then sent to the opelegger—affineur—where the maturing takes place between 51 and 54 degrees F.
<b>AFFINAGE/ CHEESE MATURING NOTES</b>	The cheeses are matured for about 9 months. Unlike most Dutch cheeses, l'Amuse Pril Gouda is never matured in very cool temperatures. The mid-temperature affinage allows the cheeses to develop a fully rounded flavor.
<b>APPEARANCE</b>	Paste is warm amber.
<b>SMELL/AROMA</b>	Hazelnut, caramel.
<b>FLAVOR</b>	Creamy with salty, nutty flavors. Mouth watering acidity.
<b>SEASONAL AVAILABILITY</b>	Made year-round. Unlike most matured Goudas, you can detect slight seasonal differences between cheeses made in the summer when the cows are out to pasture and the winter when they are mostly fed on hay. The cheeses made in September are the creamiest. These differences are what make this cheese so interesting!
<b>WINE SUGGESTIONS</b>	Bordeaux or Rhône wines pair very well to Pril, but the best is a chilled Colheita port.

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