



WILDE WEIDE BOERENKAAS GOUDA

Made by Jan van Schie on his 300 year old island farm on the south Holland lake of Zwanburgerpolder.

VISUAL CHARACTERISTICS	Flat, millstone shape with rounded edges; 4 inches high; 19 inches in diameter; weighs an average of 27 pounds.
CATEGORY OF CHEESE	Hard, pressed, cooked, raw cow's milk cheese.
SCALE OF PRODUCTION	Farmstead, approximately 40 cows.
MILK TYPE	Raw cow's milk from Montbeliarde and red Friesian cows. Certified organic by EU, not by US.
CHEESEMAKING DETAILS/PROCEDURE	Fresh milk is added to the vat, then starters and animal rennet. The curd is cut into 1/3 inch pieces, stirred while ripening in the vat, washed with hot water and put into molds. The cheeses are pressed in a manual hand-cranked press for at least 24 hours before they are bathed in brine for 36 hours.
AFFINAGE/ CHEESE MATURING NOTES	Wheels age on wooden shelves at the farm at a steady 55 degrees. Essex and L'Amuse select cheeses that are about 15 months old.
TEXTURE	Finely sandy before melting completely. Unmatched creaminess.
APPEARANCE	The paste is straw yellow with some well-shaped eyes. The cheese develops a few crystals as it matures.
SMELL/AROMA	Flowers and herbs.
FLAVOR	Wonderfully layered notes of hazelnut, butter, whey and sweet bourbon. Long finish.
SEASONAL AVAILABILITY	The cheese is made year-round.

