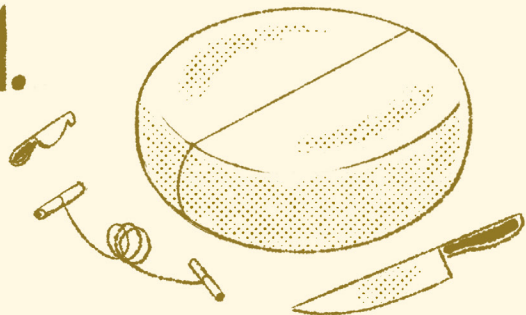
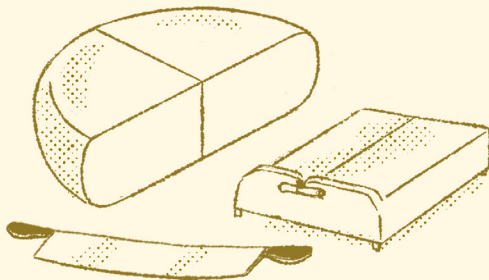


How to Cut l'Amuse Gouda

1.



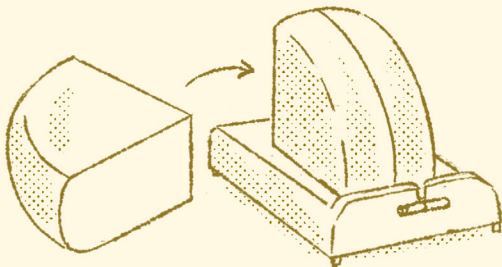
SCORE THE RIND WITH A PARMIGIANO OR CHEF'S KNIFE, THEN SPLIT IN HALF WITH A CHEESE WIRE.



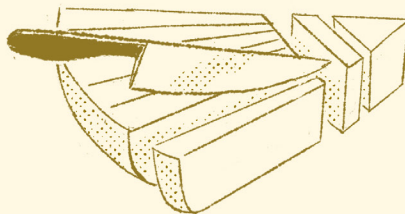
2.

DIVIDE HALF WHEEL INTO QUARTERS WITH CHEESE WIRE OR LONG KNIFE.

3.



DIVIDE QUARTER IN HALF HORIZONTALLY THROUGH "THE BELLY" USING A CHEESE WIRE.



4.

CUT RETAIL PIECES WITH A CHEESE WIRE, OR SAFELY WITH A LARGE CHEF'S KNIFE.

I'Amuse Gouda Tips & Tricks



Score Rinds, Not Crumbles

Scoring the coating before making the first cut will make your life a million times easier. Just cut through the hard coating using a parmigiano knife.



Wires Over Knives

While working with knives is really cool, to minimize waste and create more accurate cuts, we recommend breaking down the wheel with a wire. Then, for retail cuts, you can choose a knife or wire.



Quarters for the Win

Cutting wedges from a quarter wheel that's split across its midsection makes a nicer piece for display that shows off gouda's great texture. It also doesn't require as much force to cut, making your job easier.



Knock First

Before wrapping a piece in plastic, we recommend knocking sharp corners against hard surfaces so they don't puncture the wrap.

