



Gouda

Part of the Point Reyes Farmstead library collection, 24-month aged Gouda is handcrafted using traditional methods and is one of the most special cheeses we produce.

Sweet and complex with intense depth of flavor, Gouda is a cheese well worth the wait.

TASTING NOTES

Deep flavors of toasted hazelnut, rich caramel, butterscotch and cooked cream

Creamy in texture yet slightly crystallized, delivering pops of complex flavor

CERTIFICATIONS

Certified gluten free

INGREDIENTS

Cultured and pasteurized, rBST-free cows' milk, kosher salt, enzymes

Made with microbial (vegetarian) rennet

SIZE/FORMAT

Whole wheel, approximately 20lbs

APPLICATIONS

Keep accompaniments simple with Gouda – roasted hazelnuts and almonds, dried figs and artisanal honey are all you need for maximum enjoyment. In recipes we recommend shaving Gouda as the finishing touch to make dishes really stand out. Try it on top of an apple tart, roasted potatoes or a simple arugula salad.

DRINK WITH

Scotch, Bourbon, White wine such as Riesling or sparkling semi-brut, IPA-style craft beer or Tawny Port

FOR PRICING, DISTRIBUTOR INFORMATION OR TO REQUEST A SAMPLE,
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