

GOUDA CHEESE



Gouda cheese is a cut cheese, produced in various regions from pasteurized cow's milk and raw milk still exists, but is less common. The cheese is round in shape and weighs from 5 kg to 10 kg.

The rind is very smooth and red in color and after maturing for 18 months the cheese has a slightly grainy consistency where the inside becomes dark yellow and its flavor becomes more complex.

The one with a few months of maturation is firm, smooth and flexible texture. The inner part is permeated by small holes. The taste of younger cheese is fruity and sweet, but as it ages its flavor and aroma intensify. There are some versions of gouda that include spices such as garlic, onion or cumin.

Gouda cheese is a table cheese and can be used in cold sandwiches and au gratin.