



## Holland Cheese Descriptions

### **Prima Donna**

Always one of our most popular cheeses at the deli. It is a gouda that is aged for more than 2 years before being sold, and for this reason, it has a sharp taste that is well-balanced. It doesn't burn your tongue like other extra-sharp cheeses, but rather, it melts in your mouth. Many of its fans today never knew such a cheese existed; it is a must-try.

### **Rembrandt Gouda**

Another crowd pleaser, a gouda that is aged for more than 18 months before being sold, and for this reason, it has a creamy texture, sharp taste that is well-balanced. It doesn't burn your tongue like other extra-sharp cheeses, but rather, it melts in your mouth

### **Paradiso Gouda**

A well-balanced cheese aged for more than 24 months before being sold, and for this reason, it has a creamy texture, sharp taste with fine crunch of saline crystal, well-balanced. It doesn't burn your tongue like other extra-sharp cheeses, but rather, it melts in your mouth. This cheese can be grated as a wonderful alternative to Parmesan or chunked as a perfect crowd pleaser at any occasion.

### **Extra Aged 5 YR Gouda**

The rarest yet most sought after Dutch cheeses are handmade on the farm. One of these specially cured products has been made in the southern provinces of The Netherlands for over 800 years - Extra Aged Farmer Gouda. Easy to distinguish it from ordinary Dutch cheese, it is the dairy world's equivalent of a Rembrandt or Van Gogh. Our edible masterpiece has matured for 5 years, allowing its body to develop a muted caramel color, matched by a uniquely intense yet sweet flavor.

## **Smoked Gouda**

The name is a bit corny, but at least it's accurate. Chevrelait, pronounced like the apple-pie American car company, is the combination of the French words "Chevre" - meaning "goat", and "Lait" - meaning "milk". We discovered this brand-new smoked goat's milk cheese while in Holland not too long ago. Similar in looks to Dutch Smoked Gouda, it is a log-shaped cheese with an edible brown rind and a pale white interior. That is where the similarity ends however, as Chevrelait tastes decidedly "goaty". If you like the taste of traditional chevre, you'll find Chevrelait to be a familiar yet unique alternative.

## **Da Vinci**

A goat's milk cheese with whole coriander seeds, is made from a single herd of 500 goats that graze on pastures of natural grasses and wild herbs. This old-world style of raising goats yields a remarkably flavorful milk that gives these cheeses an abundance of character. The coriander seed has a flavor similar to a combination of lemon, sage and caraway. Her semi-hard cheese has a creamy mouth feel and the texture is further enhanced with the addition of whole coriander seeds.

## **Vincent**

Vincent - refers to the famous Dutch painter, Vincent van Gogh. This new cheese is the latest Dutch masterpiece to feature this artist's name. The brush strokes in its sunflower logo reflect one of Van Gogh's best-known works. Vincent has a tangy, rich, refined flavor that makes it perfect for cooking, grating, adding to salads, filling a sandwich or serving as a snack.

## **Honey Bee Gouda**

A well-balanced goat cheese infused with pure honey aged for more than 15 months. Interior is soft but firm in texture, sharp and sweet honey rich in taste it melts in your mouth. This cheese can be grated or melted on your favorite cheese sandwich.

## **Cablanca**

Cablanca goat gouda is aged about 1 ½ years and is sealed in a wax rind. The goat milk is apparent but not overpowering. It carries itself in a consistency much like other aged goudas. If you're a Gouda lover, this will surely be a splendid discovery!

## **Maasadam**

This, creamy, semi-hard cheese made from cow's milk. It is boulder-shaped cheese, or it is a rindless block. The smooth, natural rind is polished and may be waxed. The cheese was created in the early 1980's as an alternative to more expensive Swiss cheese Emmental. Although there are similarities with Emmental, it is higher in moisture and therefore, more supple. The flavor is sweet and nutty, with a fruity background, making it ideal for serving as a snack or breakfast cheese. It can also be grilled.

## **Truffle Gouda**

Truffle Gouda: A semi-soft cow's milk Dutch gouda flavored with an abundant shaving of black truffle. Sweet and nutty with lots of flavour, prized by chefs and foodies alike, one cannot stop at one tasting.