



Cheese of the Month: Aged Gouda

Aged Gouda Quick Facts:

Milk Type:
Cow

Country of Origin: Netherlands

Region:
South Holland, Gouda

Texture:
Brittle, crumbly and flaky hard

Wine Pairing:
Red Ale, Beajolais and Merlot

Serving Suggestions: Shred onto pasta, soup or sauteed vegetables just before eating, chunk off a bite-sized piece and eat it straight - no crackers, no bread. Excellent shredded into omelettes, natural partner with fruit - try melon, strawberries or blueberries

Aged Gouda, or "How-da" as the locals say, is a Dutch cheese named after the city of Gouda in the Netherlands. If truth be told, it is one of the most popular cheeses in the world, accounting for 50 to 60 percent of the world's cheese consumption.

History

The first mention of Gouda cheese dates from 1184, making it one of the oldest recorded cheeses in the world still made today.

The cheese is named after the Dutch city of Gouda, not because it is produced in or near the city, but because it has historically been traded there. In the Middle Ages, Dutch cities could obtain certain feudal rights which gave them primacy or a total monopoly on certain goods. Within the County of Holland it was Gouda which acquired the sole right to have a market in which Hollandic farmers could sell their cheese. It was at Gouda that all the cheeses would be laid onto the market square to sell.

Today, most Dutch Gouda is produced industrially. However, some 300 Dutch farmers still or also produce "Boerenkaas" ("Farmers cheese") which is a protected form of Gouda made in the traditional manner, using unpasteurized milk. Cheese making traditionally was a woman's task in Dutch culture, with farmers' wives passing their cheese making skills on to their daughters

Process

Aged Gouda is prepared similar to other Gouda cheeses



Map of Holland

For questions about Specialty Cheese

Contact

Heather Opolony:

heather.opolony@kehe.com

630-343-0146

Visit our FRESH website
at: <http://fresh.kehe.com>



by separating curds and whey through a heating process. It is shaped into a wheel that can be effectively sliced into wedges for consumption. As with all other cheeses, aged Gouda gets its color by adding a coloring agent called annatto. With aging, Gouda develops calcium lactate crystals formed by the lactic acid in the cheese. It offers an enjoyable crunch that is unique to waxed cheeses.

The longer a cheese is kept in maturation cellars, the more aromatic and full-flavored it becomes. Similarly, Aged Gouda such as a five-year aged cheese develops such a strong flavor that cheese aficionados prefer to eat it alone. Accompaniments seem pale in comparison to its caramel and robust flavor.



Aged Gouda Macaroni and Cheese

INGREDIENTS: Yields: 8 servings

16 oz of aged gouda, shredded

1 stick of salted butter

1 cup of light cream

1/2 tablespoon of flour

1 16 oz package of dry elbow macaroni

salt and pepper

PREPARATION:

Prepare macaroni according to package instructions. While pasta is boiling, melt butter in an 8 oz pot over low heat. When butter has turned into liquid, add flour and stir until there

are no lumps. Reserve 1/2 cup of grated cheese for topping and add remaining cheese to the butter/flour mixture. Turn up heat to medium low. Stir until the cheese is fully integrated into the mixture, then stir in cream in 3 intervals, making sure that the cream is fully integrated into the cheese before adding more. Continue to stir for 1 1/2 minutes, and then add drained pasta. Mix everything together over low heat for 2 minutes, constantly stirring. Add salt and pepper to taste. Remove pot from heat and turn on broiler. Equally divide macaroni and cheese into 8-12 oz or 16 oz ramekins. Sprinkle remaining cheese onto each portion and place in broiler for 60 seconds or until cheese is melted and golden brown. Serve immediately

Recipe from Epicurious

KeHE Distributors carries the following Aged Goudas. Please check with your Account Manager for availability in your area.

UPC	Brand	Item Description	Pk	Size	Uom
0-77420-00960-9	ABBAY FARMS	CHEESE PC OLD RTTRDM GOUDA	1	5	LB
0-77420-00961-6	ABBAY FARMS	CHEESE WHL OLD RTTRDM GOUDA	1	26	LB
0-77420-00969-2	ABBAY FARMS	CHEESE WHL QTRS GOUDA	4	6.5	LB
0-77420-00996-8	ABBAY FARMS	CHEESE WHL GOUDA FARMHOUSE	1	26	LB
0-77420-00997-5	ABBAY FARMS	CHEESE QTRWHL GOUDA FARMHOUSE	4	6.5	LB
0-77420-00998-2	ABBAY FARMS	CHEESE PC GOUDA FARMHOUSE	1	5	LB
7-12243-03811-4	BEEEMSTER	CHEESE CLASSIC 18MNTH	1	24	LB
7-12243-03846-6	BEEEMSTER	CHEESE LITE 2%	1	24	LB
7-12243-03867-1	BEEEMSTER	CHEESE VLASKAAS	1	32	LB
6-72583-33169-9	DUTCH MASTER	CHEESE GOUDA REMBRANDT	15	5.64	OZ
6-72583-33224-5	DUTCH MASTER	CHEESE HLFWHL GOUDA VERME	1	12	LB
6-72583-33225-2	DUTCH MASTER	CHEESE HLFWHL GOUDA REMBR	1	12	LB
6-72583-33251-1	DUTCH MASTER	CHEESE PC GOUDA PARM VINC	1	5	LB
6-72583-33262-7	DUTCH MASTER	CHEESE HLFWHL GOUDA PARM	1	12	LB
6-72583-33263-4	DUTCH MASTER	CHEESE GOUDA VINCENT	15	5.64	OZ
7-17545-62015-9	OLD AMSTRDAM	CHEESE HLFWHL XMATURE	2	11	LB
8-53748-00200-9	OLD AMSTRDAM	CHEESE WDG XTR MATURE	12	5.2	OZ
0-77420-03144-0	PARRANO	CHEESE GOUDA	1	20	LB
4-00001-98271-6	PARRANO	CHEESE WDG PRECUT RW	1	11	LB
7-15009-22050-1	PRIMA DONNA	CHEESE WHL GOUDA MATURO	1	22	LB

