

Fromage  
to Age  
Artisan cheese

from Aubrey Allen

# Cheese of the Week

## OG Goat *Gouda*

Matured for 18 months which produces a subtle sweetness and a creamy finish

### about the cheese

Unlike traditional Gouda made from cow's milk, OG Goat Gouda produced using goat's milk has a distinctive tangy and slightly sweet flavour, along with a bright white colour due to the natural milk composition.

Young goat gouda has a smoother and creamy texture, but as it ages, it becomes firmer and develops a nutty, caramel-like sweetness similar to aged cow's milk gouda.

### about the cheesemakers

Made by Johan and his son Louis-Phillippe in West Flanders, and then finished by a father and son team at Kaasaffineurs Van Tricht in Antwerp where their cheeses age in maturation chambers to reach that perfect flavour and texture. Family cheese affineurs Van Tricht have worked closely with the finest Belgian artisan cheese producers for over 50 years, ageing their cheeses to perfection!

Goats milk

Vegetarian Rennet

Pasteurised

12kg, 6kg, 3kg, 1.5kg

