

## BOERENKAAS CHEESE



A farmhouse cheese that is made from unpasteurized cow's milk. Semi-hard in texture, this cheese is a gouda cheese that is typically made by small manufacturers producing raw milk cheeses.

By law at least half of the milk used in Boerenkaas production must come from farm animals and the other half can be purchased from no more than two other dairy farms to secure a handcrafted product.

The amber outer rind covers a creamy tan-colored cheese with a smooth texture containing only a few holes from air. Aged for several months, this cheese provides a rich nutty flavor that becomes stronger and somewhat fruity as it matures

Boerenkaas is a good cheese to use for baking or grilling and is often served on hot or cold sandwiches, for snacking or for breakfast. The cheese may also be referred to as Boerenkaas Gouda.