

EDAM CHEESE



Edam cheese is a semi-hard cheese produced in various regions from round or semi-skimmed cow's milk, shaped like a ball and weighing an average of 1 and ½ kg.

The bark is barely noticeable and covered with a red wax. The ideal is to consume young edam cheese when its texture is still flexible.

The taste is sweet and smooth and resembles nuts.

Black wax coated edam means it has been matured for at least 17 weeks. There are also cheeses matured for 10 months and that leaves the strongest flavor and suitable for cooking.

Edam is used as table cheese and can accompany quick meals or be used in sandwiches and for browning.