

Press and Mortar Blog

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Gouda Cheese

How can I not write about Gouda, some call it goo-dah or they would say how-dah. Gouda has made its way through the cheese industry and into your kitchen, some folks didn't even know all these years they were eating amazing cheeses from Holland. Some are semi-soft and some are rock hard as they age 5 years or longer. These are the cheeses that have edible wax, even though most don't eat it, it is totally safe to eat. I don't recommend eating a rock-hard rind from an aged 5-year gouda.

What kind of cheeses are from Holland, besides gouda?

There's Edam, Beemster, Maaslander and many more. They use most of these cheeses for long journeys and would infuse them with warming spices if they are taking journeys through the mountains.

The young cheeses are so buttery and are yellow from the color of the grass feed that was given to the cows. Remember if the color of the paste, aka cheese insides, is pale yellow it is dry feed if it's a beautiful yellow butter color it is from the fresh feed. That goes for all cheeses and butter.

Chef, when I bite into an aged dry gouda, I notice a natural crunch what is that? That is tyrosine crystals, it's totally normal, but you would think you just ate a huge flake of salt. Or if you see the aged cheese sweating, it's nothing wrong it's the natural oils. Don't be worried if you leave your aged gouda out since it doesn't have any moisture to turn and the pH level is lower for any mold to grow. Although I do recommend you take the cheese out of its packaging so it can breathe, you can put it in cheese paper or on a plate that is fine. Sometimes if there's no air circulation, can lead to mold spots from the natural oils and the fluctuation of the weather. If you see a speck of mold on aged goudas it can be cut off.

I love this cheese, there are many to choose from, a nice truffle gouda is to die for since it's so buttery and has such great quality that it can outshine your bries and soft cheeses. I like using it for my cheese sauces, and fondues, and sometimes using it to sprinkle on my pasta dishes, and give the parmesan a break. Give it a try!

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