



[savourandgrace.com.au](http://savourandgrace.com.au)

**SAVOUR**  
— and —  
**GRACE**

# VAN DER HEIDEN HOLLAND DELTA 12 MONTH

<b>PRODUCER:</b>	<i>Van der Heiden</i>
<b>ORIGIN:</b>	<i>Bodegraven, Holland</i>
<b>ANIMAL:</b>	<i>Cow</i>
<b>STYLE:</b>	<i>Semi Hard</i>

Real Dutch Gouda has a special, sweet nutty nature that starts during production when the curds are scalded in hot water to dry them out. As this happens the milk sugars caramelize. This caramel or sweet toffee flavour becomes more pronounced as the cheese ages. This Gouda has been made and aged for 12 months by one of The Netherlands best cheesemakers and affineurs, Van der Heiden.

Under the wax coating this cheese has a light orange rind that reveals a deep yellow interior with some fine open holes and the start of the development of delicious calcium lactate crystals. This cheese has the pleasing aroma of sweet, buttery baked goods. The salt is balanced, the firm cheese tastes sweet, nutty and almost like caramel.

Great on a cheese board where it would be lovely with an Australian Muscat or Spanish Oloroso.