



Netherlands

## BASIRON GOUDA

The designation 'Gouda from The Netherlands' is protected. This cheese, which is named after the city of Gouda in the province of South Holland, is mainly made from the pasteurised milk of the Holstein Friesian cow breed.



GREAT VARIETY OF FLAVOURS EXCELLENT MELTING PROPERTIES PERFECT FOR GIVING COLOUR AND FLAVOUR TO YOUR DISHES OR CHEESE BOARD

Pesto



Red Pesto



Walnut



Wasabi



Wheel 4,5 Kg



Randstad

Veldhuyzen is located in the centre of the large region of Randstad, also known as the green heart of the Netherlands. In this area, an oceanic climate characterised by mild temperatures and abundant rainfall dominates. This climate is perfect for cows to graze all year round. It is a protected area, which allows agriculture to continue to have great importance for the region.

## History and production

Cornelius Veldhuyzen founded the company in 1884. He started by offering transport services to the Gouda producers of the area. In 1915, he opened his first shop, where Gouda cheese was aged, and sold to customers in the region.



Cornelius Veldhuyzen with his workers in 1884.

He then started to export the first cheeses to Germany and Belgium. Veldhuyzen was not interested in selling large quantities of Gouda. Instead, he decided to invest in obtaining new creations and flavours. To the pre-curdled milk, he would add ingredients such as green and red pesto, walnuts and wasabi. The result was a range of flavoured Gouda cheeses that even today never cease to amaze.



Randstad: the green heart of the Netherlands

## PAIRING

**Accompany with:** all kinds of fresh fruit (mango, lime, etc.) and seasonal vegetables. Also seaweed flakes, rice or apple vinegar.

**Wine:** sweet white wine or young and light red wine.

**Beer:** Pilsner-style beers.

**Bread:** wholemeal bread, crusty rustic bread or melted on toast.

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## Methods of use

Flavoured Gouda cheeses can be used daily to give flavour and colour to dishes.

They have great melting properties.

Here are some examples of easy-to-prepare dishes.

### TYPE OF CUT

### PREPARED HOT

### PREPARACIÓN EN FRÍO

#### Dices/cubes



- Pizza or flatbread toppings

- Ensalada Sushi con Gouda wasabi (ver receta 1)
- Ensalada de pasta
- Tablas de quesos
- Pinchos/ banderillas (ver receta 2)

#### Crumbled



- Grilled on pizza, pasta or flatbreads
- Pumpkin quiche with green pesto Gouda (see Recipe 3)

- Roasted vegetable salad

#### Slices



- Grilled mini sandwich
- Hot sandwiches

- Mini sandwiches
- Sandwiches

#### In sauces



- Empanadas
- Croquettes
- Fritters

- Pasta salad sauce

## RECIPES

### INGREDIENTS

- 50 g wasabi Gouda
- 80 g brown rice
- 70 ml water
- 1 teaspoon of sugar
- 1 1/2 tablespoons of rice or apple vinegar
- A pinch of salt
- 50 g cucumber
- 50 g fresh mango
- 6 king prawn tails cooked and peeled cocidas y peladas
- Soy sauce
- Toasted sesame oil
- 2 tablespoons of nori seaweed flakes
- 1/2 tablespoons of black sesame seeds

Very easy | Serves 2 | Suitable for children

### METHOD

Place the rice into a saucepan of cold water and cook with the lid on at a low temperature for about 40-45 minutes, until all of the water has been absorbed. Heat the vinegar gently with the sugar and salt and stir until they dissolve. While still warm, mix the rice with the vinegar mixture and stir well. Cool and set aside. Peel the cucumber and mango and cut into small cubes.

Cut the cheese also into cubes and chop up the king prawn tails. Mix the cucumber, mango, wasabi Gouda and king prawn tails in a bowl and season with a few drops of soy sauce and sesame oil.

### INGREDIENTS

- 100 g green pesto Gouda
- 150 g leeks
- 400 g pumpkin
- Olive oil
- 1 rectangular sheet of pastry

### GREEN PESTO

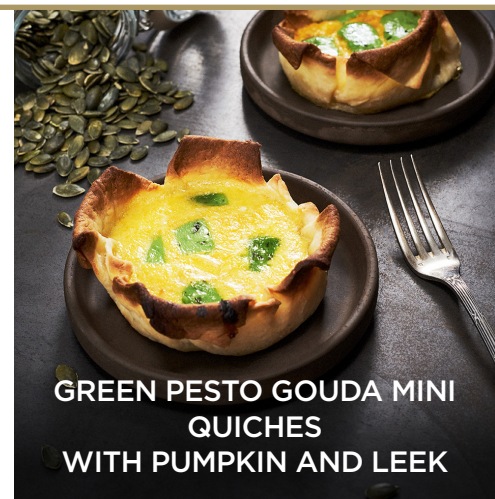
- 4 eggs
- 200 g whipping cream
- Salt and pepper
- 8 tart moulds

Easy | Serves 2 | Suitable for children

### METHOD

Wash the leek, cut it lengthways and then into thin slices. Peel and grate the pumpkin with a coarse grater. On a low heat, sauté the leek in a pan with oil. Add the pumpkin and salt, cover and cook for 10 minutes. Meanwhile, oil and flour the moulds and line them with the pastry. Prick the pastry with a fork and bake at 180° for 8 minutes. Cut the cheese into cubes. Break the eggs and beat gently. Add the cream to the pan with the leek and pumpkin and bring to the boil. Pour the mixture little by little over the eggs, stirring constantly. Season with salt and pepper. Fill the quiche bases with the mixture and place pieces of the cheese irregularly. Bake at 180° for 7-8 minutes or until the egg mixture sets.

### GREEN PESTO GOUDA MINI QUICHES WITH PUMPKIN AND LEEK



### RED PESTO GOUDA SKEWER WITH AUBERGINE AND ONION

### WALNUT GOUDA SKEWER WITH DRIED APRICOTS AND WHOLEMEAL BREAD

Very easy | Serves 2 | Suitable for children

### INGREDIENTS

- 20 g red pesto Gouda
- 30 g aubergine
- 30 g onion
- Olive oil
- 2 skewers
- Salt

### METHOD

Cut the aubergine and onion into cubes. Sauté the vegetables in a pan with olive oil and a pinch of salt on a high heat first and then medium heat. Cut the cheese more or less the same size as the vegetables.

### INGREDIENTS

- 20 g walnut Gouda
- 10 g wholemeal bread
- Extra virgin olive oil
- 2 skewers
- 2 dried apricots

### METHOD

Preheat the oven to 180°. Cut the wholemeal bread into 2-cm cubes without the crust and mix in a bowl with the olive oil. Place a piece onto each skewer, leaving space on the end to add the other ingredients. Toast the bread in the oven for 10 minutes. Cut the dried apricots in half and the cheese into cubes.

VIDEOS OF THE RECIPES ARE AVAILABLE ON OUR APP



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