



Holland

BEEMSTER GOUDAS

Gouda is one of the oldest cheeses in the world with written references that date back to the 12th century. It is a cow's milk cheese from the Prim-Holstein breeds, weighing anywhere between half a kilo (small pieces) and 30 Kg (the larger cheeses). Beemster is the only producer of Gouda in Holland to have the country's Protected Designation of Origin.



THE ONLY DUTCH PDO GOUDA
CONTAINS LESS SALT THAN OTHER
GOUDAS
COMPLETELY NATURAL CHEESE
RIPENING



10-Month
Gouda

Classic
18-month



Mature
26-month



10 Kg wheel and 250 g portion.



Polder of
Beemster

The name Beemster comes from the first "polder" of Holland. This was the first plot of land reclaimed from the sea in the 17th century. This region is 4 metres below sea level and is full of meadows of grassland, ideal for feeding cows. Flat land of marine sediments and mineral salts benefits the land, providing it with a high quality, unique milk in Europe. In 1999, the entire polder of Beemster was declared a UNESCO world heritage site.

History and production

Beemster is a cooperative that was created in 1901 and is now formed by 460 local farmers. Despite the 29,000 tons of cheese produced each year, Beemster remains the property of its farmers, who have never lost sight of the end quality of its cheeses. For several years they have procured the Dutch royal family and many different prestigious cheese factories around the world.



Visit by Queen Maxima of Holland.

What makes its cheese unique are: The privileged meadowland listed as a UNESCO heritage site. The cows graze outdoors throughout the spring and summer. The curd is still hand cut in the traditional way. Ripening in slow and natural, on sheets of wood for 10, 28 or even 26 months. A range of traditional products with a great history, which maintain the ancestral, natural and handcrafted production methods.



Meadows of Holland

PAIRING

Accompany with: candied fruit, quince jelly.

Wine: Cava, Champagne or strong and structured red wines, such as Rioja or Ribera del Duero.

Beer: wheat beers, black stout.

Bread: fresh, soft breads such as baguettes, Vienna or country-style.



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Use

Beemster Goudas add a contrast of flavour and a touch of delicacy to many dishes. It can be eaten daily in all kinds of dish.

Here are some ideas.

TYPE OF CUT

HOT DISHES

PREPARACIÓN EN FRÍO

Diced/Cubes



- Topping on pizzas or coca bread

- Cheese board
- Nibbles/on cocktail sticks
- Beemster Shot with fino sherry and cured ham (see Recipe 1)

Grated Shavings



- Au gratin on pizza, pasta, coca bread or lasagne
- Eggs over easy with shavings of Beemster (see Recipe 2)

- Assorted salads (pasta, lettuce with dried fruit and nuts, etc.)

Slices



- Grilled Canapé
- Hot Sandwiches

- Canapé: With wholemeal bread, dried tomato, olives

In sauce



- Pasties
- Croquettes
- Fritters (see Recipe 3)

- Sauce for pasta salad

RECIPES

INGREDIENTS

- 30 g Classic Gouda
- 20 g thinly sliced cured ham
- 2 short skewers
- 30 ml fino sherry

| Very easy | 2 portions | Not suitable for children |

PREPARATION

Break up the cheese into uneven pieces.

ASSEMBLY

Place the ham on the skewers and then a piece of cheese.

Place the skewers in the shot glasses and add the fino sherry.

NOTES

The fino sherry should dampen just the cheese.

TIP

You can replace the sherry with grape juice to make this suitable for children.

FINO SHERRY SHOT WITH BEEMSTER AND CURED HAM

INGREDIENTS

- 50 g de Mature Gouda
- 200 g Monalisa potatoes
- Extra virgin olive oil
- 4 slices of smoked bacon
- 4 eggs
- Salt

| Easy | 2 portions | Suitable for children |

PREPARATION

Slice the cheese. Wash and cut potatoes in wedges and mix with olive oil and salt. Place the potatoes on an oven tray with one of the flat sides touching the tray and bake at 180o until brown (around 35-40 minutes). Cut the bacon lengthways into julienne strips. Fry the bacon over a high heat until slightly browned. Fry the eggs in a frying pan. Serve a bed of potatoes, the slices of cheese, the eggs over easy and finally the strips of bacon.

TIP

Wash the potatoes once cut and drain after cooking to stop them sticking to the tray. A sheet of baking paper can be used to stop them from sticking.

EGGS OVER EASY WITH BEEMSTER, POTATOES AND BACON

INGREDIENTS

- 200 g 10-Month Gouda
- 2 eggs
- 110 g milk
- 1 clove of garlic
- 1 tablespoon diced parsley
- 120 g flour
- 1 teaspoon of powdered yeast
- Sunflower oil
- Pepper coulis
- 100 g piquillo peppers
- 2 tablespoons extra virgin olive oil
- Salt and pepper

| Easy | 2 portions | Suitable for children |

PREPARATION

Grate the cheese. Blend the eggs, milk, garlic, parsley, flour, salt and yeast into an even texture. Add the cheese and mix well. Blend the piquillo peppers with the remaining ingredients of the coulis. Fry the fritters in hot oil until brown and serve with the pepper coulis.

TIP

Two teaspoons can be used to shape the fritters into ovals.

BEEMSTER FRITTERS WITH PIQUILLO PEPPER COULIS

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es