

Richmond Hill

cafe & larder

CHEESE NOTES

Gutshofer Ziegenkase

(goodt-surhfer zee-gen-kaseh)

Goat's milk, hard cooked

Twente, Netherlands

Made by the Gutshofer family on a farm in the Twente area of the Netherlands, near the border with Germany. Although Twente is the most urbane part of the province of Overijssel, it is renowned for its scenic countryside. This is sometimes typefied as a bocage landscape. Since Twente's economy is for a considerable part reliant on agriculture, this leaves its marks on the landscape, with lots of meadows and pastures, alternated by, undergrowth, scrubs and copse. It makes a perfect environment to produce cheeses such as the Ziegenkase. It is also home to one of the largest Dutch beer breweries, the Grolsch Brewery. This is a hard goat's milk cheese, which is ripened in warm cellars. Towards the end of the ripening period the cheeses are rubbed with caramel. This version was ripened for 8 months, and has a firm but creamy paste with a unique moreish slightly salty taste with a definite caramel note. A fairly new cheese to the country it has become a favourite of ours in the cheese room here at Richmond Hill. As you can see there is not a lot of information on this cheese but what it lacks in cheese notes it makes up for in flavour.