

## CHEESEMAKER

Beemster

## ORIGIN

Holland

## MILK TYPE

Cow, Pasteurized

## RIND

Waxed

## FIRMNESS

Semi-Firm

# BEEMSTER VLASKAAS

## ABOUT

Beemster Vlaskaas, which roughly translates to “flax cheese,” is the newest addition to the Beemster line of amazing cheese, however, it is derived from the oldest known recipe. Beemster Vlaskaas was originally produced for use during harvest festivals dating back to centuries ago. The workers of the Flax-growing region would eat this cheese on thick slices of bread while they worked and celebrated the harvest. The Harvest Festival was brought back in 2004 as a community celebration, and in preparing for it, the recipe for Vlaskaas was discovered and put to great use! Vlaskaas was resurrected in a very traditional manner and can now be enjoyed by cheese lovers worldwide!

## TASTE NOTES

Beemster Vlaskaas is a great cheese tasting experience. Similar in some ways to a Gouda, it provides lovers of toasty, butterscotch, nutty flavoured cheeses with a new favourite. The aroma is warm and inviting, with sweet notes throughout. The texture is softer and creamier than a typical Beemster yet it is still peppered with little protein crystals that pack an exciting crunch. The mouth feel of this cheese is smooth and the paste coats the tongue. The flavour is caramel with cream, sea salt and nuts. There is a sharp aspect that pleasantly hits the palate and contrasts with the sweet flavours. A great effort and execution for a pasteurized cow's-milk cheese!

## PAIRINGS

Eat Vlaskaas all on its own, at least one time, and then eat it with everything you can think of - on a sandwich, a pizza, with fruits and nuts, salad, pasta and olives! Pair Beemster Vlaskaas with Sauternes, Beaujolais, and Belgian Beer.