

## CHEESEMAKER

Glengarry Fine Cheese

## ORIGIN

Lancaster, Ontario

## MILK TYPE

Cow, Pasteurized

## RIND

Natural

## FIRMNESS

Firm

# LANKAASTER

## ABOUT

Lankaaster is a firm, washed-curd cheese produced by Glengarry Fine Cheese located in Lancaster, Ontario. Lankaaster is modeled after a traditional farm cheese (boerderij kaas) from the Netherlands. This gouda-style cheese is a "washed-curd" cheese, meaning that whey is drained off the curds which are then washed, during the creation process. This process helps keep moisture in and allows the flavour of the cheese to mellow.

## TASTE NOTES

Lankaaster is practically shaped like a loaf of bread, making it perfect to cut a slice off of and place right onto a piece of toast or a sandwich. Lankaaster has soft, sweet aroma that is reminiscent of a gouda, with buttery, toasty undertones. The paste is firm and dry, with an almost granular texture that melts away on the tongue. The flavour is immediately warm and nutty, not overwhelming yet sophisticated and understated. It is a success in creating buttery and rich flavour without the sharpness of an aged cheese. Try it as a snack on its own or on a piece of bread or sandwich.

## WINE PAIRINGS

Pair your Glengarry Lankaaster with a smooth Pinot Noir. The elegant wine will match nicely with the understated Lankaaster.