

OLD GROENDAL

An award winning cheese matured for 18 months. The cheese is full of crystals.

PLU: 1251

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	Continental Cow - Washed Rind (NHR)	Pasteurisation:	Pasteurised
Country:	Made in Belgium	Rennet:	Vegetarian
Approx weight:	10kg	Style:	Fresh
Rec. Drink:	Belgian Beer	Flavour:	Spicy, Fully Matured, Caramel
		Rind:	Coated
		Own Milk:	Yes

Commentary

Made by the Groendal company, this cheese is traditionally called Brokkeloud Roeselare, but the makers decided no one outside of Belgium and the Netherlands would be able to pronounce it! Multi award winning 'Old Groendal' is made using pasteurised milk from a single farm in West Flanders, which has been making cheese for more than 2 generations. It is selected and then matured for at least 18 months by a father and son team of master affineurs, the Van Tricht family, near Antwerp.

Unusually for a continental cheese of this style it is produced using a vegetarian rennet, making it a fantastic alternative to the likes of goudas and alpine cheeses for those looking to avoid traditional animal rennets.

Described by our cheese buyer Dan as "brimming with butterscotch notes and an utterly addictive crystalline texture".

Technical Specification

Ingredients: Pasteurised Cow's (Milk), sea salt (brine), microbial (vegetarian) rennet, (Egg), Lactic Acid

Place of provenance: Made in Belgium

Allergens: Milk, Egg

Storage: Keep refrigerated

Instructions for use:

Supplied by: Eurpoean Fine Cheeses, Kaasaffineurs Van Tricht, Boomgaardstraat 1-3, 2018 Antwerpen, Belgium

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1934kJ
	(kcal)	467kcal
Fat		39.1g
of which	saturates	25g
Carbohydrates		1.2g
of which	sugars	<0.5g
Protein		27.45g
Salt		1.65g