

Maker *to* Monger



OG Goat

FORMAT 28lb wheels

TYPE Gouda

MILK Pasteurized Goat

RENNET Vegetarian

PRODUCER Johan Deweer, Kaasboerderij 'T Groendal

REGION West Flanders, Belgium

AGE 24 Months

PROFILE

OG Goat's flavor profile is near candy like in the best possible way. Sweet cream tones blend perfectly with notes of caramel, butterscotch, and no prominent gamey goat's milk notes. The addition of cream to the cheese, makes the paste and absolute dream, luscious and enveloping. The wonderful tyrosine development that Johan Deweer has perfected in OG Kristal, is of course prominent in his goat milk counterpart.

STORY

Johan Deweer took over his family's farm in 1987. The farm had traditionally been a mixed-use farm raising livestock and growing crops. After studying cheese making in New Zealand and Normandy Johan and his wife Dominique chose to focus on cheese making.

Kaasafineurs Van Tricht is run by father and son team, Michel and Frederic. Michel bought his father's delicatessen in 1978. He began developing an interest in cheese and began working with local farmers on selection for the shop.

Two aging rooms were built on to the back of the shop in Berchem, a suburb of Antwerp, where Michel began providing affinage. Eventually he and Frederic took over the former bottling line inside the DeKoninck brewery, where they have expanded to eight different temperature and humidity-controlled rooms to age cheeses from all over Europe. farmers on selection for the shop.

OG Goat is the Deweer's family first adventure into working with goat's milk cheese in the US market. Produced in a similar fashion to everyone's favorite gouda, OG Kristal, but aged out even longer to a total of 24 months. A touch of cow's milk cream is added to enhance the texture of the cheese while aging. Available year round, OG Ghoast is a great addition to the case for those looking for a longer aged, goat's milk Gouda.

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