



Gouda Villa Truffo is a semi-hard cow's milk gouda generously speckled with Italian black truffle from the mountains of Sibillini, Italy. A creamy rich, buttery paste with a complexity of nuances; encapsulating aromas of nuts, moss, and mushroom, subtly sweet with floral notes. A luxurious dance on the palate; goes well with a glass of Viognier.

Key Facts

Origin: Netherlands

Milk: Cow

Rennet Type: Animal rennet

Style: Semi-hard, cooked

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: Sparkling or dry white wine.

Similar cheeses: Truffelperle

Details

Gouda Villa Truffo is a uniquely thermised cheese. The milk used to make this truffle cheese is heated at a more delicate temperature than common pasteurisation methods, improving the keeping quality of the raw milk while it ages on wooden planks for 8 weeks.

Dietary

Ingredients: Thermised cows milk, salt, cultures, animal rennet.

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