

Maker *to* Monger



OG Kristal

FORMAT 20lb Wheel

TYPE Gouda

MILK Pasteurized Cow

RENNET Vegetarian

PRODUCER Johan Deweer, Kaasboerderij 'T Groendal

REGION West Flanders, Belgium

AGE 18 months

PROFILE Dense creamy paste studded throughout with crystals. Flavors of boozy cherries, fudge, and butterscotch



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 cheesemaking.

Kaasaffineurs 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.

Made in the typical gouda style fashion, the curds are washed in warm water. This washing aids in whey expulsion, leading to a sweeter flavor through the 18 months of aging.

This cheese is known locally as Brokkeloude Roeselare. Old Groendal Kristal is selected by Kaasaffineurs Van Tricht.

OG Kristal lives up to its name with large and well-formed crystals that pop like candy in your mouth. Those crystals are embedded in a rich and notably creamy paste with flavors of boozy dried cherries, fudge, and butterscotch.

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