

Maasdam

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS Paste Firm Intensity Mild Milk Origin Cow **Milk Treatment** Pasteurized Country Netherlands Region Many Regions **Details** N/A Producer Leerdamer Fat 28% **Minimum Refinement** 5 week(s) Hard cooked cheese **Family Manufacturing Mode** Industrial production **Particularities** N/A Aspect N/A Taste N/A

PAIRING

White Wine



Delicate and light Kabinett, Riesling

Red Wine



Fruity and light Chianti, Quebec Wines

Beer



Rousse Amère Pale Ale, Red Ale, Alt

SIMILAR PRODUCTS

- » Jarlsberg (en)
- » Emmentaler suisse, A.O.C. (en)