

LIMBURGER CHEESE



Limburger cheese is a pungent-flavored cheese from pasteurized goat milk, originating from the former Duchy of Limburg, which is currently split between Germany, Belgium and the Netherlands.

Cheese was created in 1867 by cheesemaker Rudolph Benkerts and cheese when young is hard and after three months of ripening becomes soft as a pate that can be passed on toast and bread.

Germany is the largest Limburg producer which is also produced in the Netherlands and Belgium. There is a variety called Herve that is produced in the region between the Vesdre and Meuse rivers and on the border between Germany, Belgium and the Netherlands.