



De Kaasserie

For cheese lovers
around the world

Hello cheese lovers

I am Paula, the owner of De Kaasserie.
Welcome to my world of cheese.
Making cheese, eating cheese, sharing
and connecting with each other
through cheese.

I hope you enjoy your
experience with us.



De Kaasserie stands for Cheese as a social connector

We have been offering urban cheesemaking workshops and events in Amsterdam for over three years, bringing people together to feel empowered making their own cheeses and inspired to learn about the world and each other through cheese

375+

MONTHLY
PAGE VIEWS

2600+

SOCIAL
FOLLOWERS

450+

EMAIL
SUBSCRIBERS





Our cheese experiences Are unique and inspiring

We are the only ones offering a fully immersive and creative experience of making cheese.
Empowering participants to own the process and continue making their own cheese at home

225+

WORKSHOPS
HOSTED

1400+

PARTICIPANTS

Our guests come from around the world

Our sessions host people both living in and visiting Amsterdam, fostering an ongoing conversation among people from all over the world enjoying making and eating cheese

30+
NATIONALITIES

43%
DUTCH

31%
EXPAT

26%
TOURISTS



We are the only Academy of Cheese Training partner in The Netherlands

We see cheese as a platform to enjoy cultural diversity. With our partner, British Academy of Cheese, we teach about cheeses from all over the world, their stories, their flavours. Together we create a community of enjoying cheese from different cultures.



Here more information on our tasting course

A group of approximately ten women are gathered in a kitchen, all wearing blue aprons over their casual clothing. They are focused on cooking, with several large stainless steel pots on the counter. The women are of various ages and ethnicities, and they appear to be working together in a collaborative environment. The kitchen has white walls and a dark blue accent wall in the background. The lighting is bright and even.

We'll bring your
team together



Making cheese

Basic Cheesemaking Workshop

Make two cheeses, enjoy one tasting

3 hours

6 to 12 people 100 € pp.

13 to 24 people 70 € pp.

Make one cheese, enjoy one tasting

1,5 hours

6 to 12 people 60 € pp.

13 to 24 people 50 € pp.

What cheeses do we make?

We learn both basic ways of coagulating milk.

One cheese is coagulated with acid (a paneer type)

one is coagulated with enzyme (a curd or farmhouse type).

* cheeses are taken home

Yogurt cheese

Hang your yogurt, make yogurt balls

2 hours

80 € pp. 6 to 12 people

What cheeses do we make?

We make yogurt cheese like hangop or labneh.

We begin with an introduction on yogurt cheeses.

Then we embroider a cloth to hang your cheese in.

Then, with a thick yogurt, you make balls to place in a jar with oil and herbs of your choice.

* a cloth with yogurt to hang
and a jar with cheese balls
and oil are taken home

Pressed cheese

“Yellow” pressed cheese to be aged at home

Workshop 2,0 hours - 1 pressed cheese - 1 tasting

6 to 12 people 80 € pp.

What cheeses do we make?

We make the generic recipes for a yellow cheese that can be aged.
A cousin of Gouda, Cheddar, Emmental or any other long aged
Yellow cheese

We begin with an introduction

We coagulate the milk

While mil coagulates you enjoy a tasting of pressed cheeses

Once it is ready, we process the curd into small pieces that are
pressed into a ring for 12 hours.

* cheese must be picked up the next day

Pasta filata cheeses

Mozzarella and burrata workshop

1,5 hours - 1 mozzarella and 1 burrata
6 to 10 people 60 € pp.

Queso Oaxaca workshop

1,5 hours - 1 queso Oaxaca
6 to 10 people 60 € pp.

What cheeses do we make?

We work in the Kaasserie dairy space.

Every participant receives a piece of curd to stretch with hot water.

Mozzarella and burrata or Oaxaca.

Both to be enjoyed in the tasting space

with tomato and crackers or melted in tortillas.

* cheeses are eaten at the end



A group of people are seated around a table covered with a blue tablecloth, participating in a cheese tasting event. In the foreground, a man with a beard and a man with glasses are looking towards the right. A woman with blonde hair is in the foreground on the right, holding a glowing spherical light. The table is set with a large glass carafe of water, glasses, a red napkin, and a wheel of cheese. In the background, a woman in a blue apron is visible near a bar area with bottles. The text "Eating cheese" is overlaid in the center of the image.

Eating cheese

Cheese lunch or dinner

1-2 hours

35 € pp (sparkling water and tea)

40 € pp (2 glasses wine pp)

After the workshop, you can enjoy a cheese lunch or dinner at De Kaasserie with a choice of:

- Burrata salad, with tomato, ruccula, Serrano ham and Sicilian crackers to go with it.
- Fondue dinner with a classic Swiss cheese fondue, sausages, and vegetables to pair.

*This format is only offered as an add-on to the workshop

5 countries, 10 cheeses

1-2 hours

35 € pp (sparkling water and tea)

40 € pp (2 glasses wine pp)

A tasting about the milestones in cheese history, offering:

- Turkish goat cheese with tomato, black olives and black Sicilian crackers
- Ricotta with fig bread
- Pecorino Sardo with coffee and white Sicilian crackers
- Chaource with Bayonne ham
- Tête de Moine with fig jam
- Stilton with chocolate and black tea
- Cheddar with dried apricots
- Young Dutch farm cheese with mustard, and mature and an old

*This format can be offered alone or as an add-on to the workshop



What people say about us

A fantastic workshop! We had a great time learning about cheese. The host, Paula, was very friendly and knowledgeable and it was a delight to hear her share her passion. The workshop is well-organized and you end up with delicious cheeses to take home at the end. A must-do for any cheese-lovers in your life.

What a great class and something different while in Amsterdam. I highly recommend this class the instructor has a wealth of knowledge about all types of cheeses and is very friendly and a great teacher, my cheese turned out really good. Can't wait to try this at home. Very nice group as well which makes it a great experience.

[More reviews here](#)



Kaasserie in the press



Het Parool May 2022

Westerkrant May 2022

Broadcast Amsterdam Nov 2022

Your Little Black Book Oct 2023

Westerkrant Feb 2024

Het Parool Jan 2025

Westerkrant Feb 2025

I Amsterdam June 2025

Discover Amsterdam's Hidden Gem

De kaasserie is located in Amsterdam Oud West,
one of the most vibrant and unique areas in Amsterdam.

We have special partnerships with neighbor businesses and can offer you
packages with special prices for your event with breakfast, lunch, dinner or
wine tasting in combination with a workshop

Coffee Room

Classic Breakfast Combo

Medium Coffee or Tea, Fresh Orange Juice

Choice of:

Açaí Bowl (Vegan)

Avocado Toastie

Package Price: €19.50

Healthy Start

Medium Coffee or Tea,

Freshly Squeezed Juice (Spinach/Pear/Mint/Fennel OR Apple/Ginger/Carrot)

Choice of

Yogurt with Granola and Fresh Fruit,

Overnight Chia Pudding (Vegan), Overnight Oats (Vegan)

Special Price: €18.50



Coffee Room

Broodje Lunch

Medium Coffee or Tea

Fresh Orange Juice

Choice of:

Salmon Sandwich

(Frank's Smoke House salmon, avocado, sprouts, wasabi mayo, sesame, rocket, shoyu sauce)

Burrata Sandwich

(Burrata, fig, pecans, tomato, mint, cream balsamic)

Special Price: €20.50

Coffee Room

A close-up photograph of a white ceramic bowl filled with a smooth, orange-colored soup. To the right of the bowl, there is a small glass dish containing sliced cucumbers and a metal spoon resting on a light-colored napkin. The background is slightly blurred, showing more of the table setting.

Private dinner

Space closed only for the group

6-15 people

Biological ingredients, vegetarian food

Starter: soup

Main: quiche with salad

Dessert

40 € pp (sparkling water and tea)

45 € pp (2 glasses wine pp)



TATI

Wine/Cheese tasting
In TATI's brocante shop and tasting room

6-15 people
2 wine glasses with cheese to pair
25 pp

15-30 people
2 wine glasses with cheese to pair
20 pp



**We'll create a unique
Cheese experience
for you**

Get in touch: saycheese@dekaasserie.com



Thank you