

CALENDAR

CHEESE COMPANY

CHEVRE LEMON MYRTLE

702988 WOODSIDE LEMON MYRTLE CHEVRE
WOODSIDE CHEESEWRIGHTS

ORIGIN	South Australia, Australia
CLASSIFICATION	Artisan
MILK SOURCE	Goat (suitable for vegetarian)
FAT CONTENT	45%
TYPE	Feta
FORM	150g (minimum 6)
APPROXIMATE AGE	Fresh

CHARACTERISTICS

The Chevre is made from fresh local goat milk sourced from Towerview and Oskjberg goat dairies. Pasteurisation is achieved using batch pasteurisation which is very gentle to the milk.

The milk is set using a traditional long set method which is overnight. The following day the curd is ladled into cheesecloth bags. We allow the curd to drain for several hours this process is very gentle as the curd has a delicate structure. This product is pure with only a small amount of salt being added. A further draining process occurs for a period of ten days in a controlled environment.

The Lemon Myrtle we use on this cheese is locally grow at Reedy Creek in South Australia. The cheese is lightly rolled in the Lemon Myrtle herb and allowed to rest for 2 - 3 hours before packaging.

