

# CALENDAR

## CHEESE COMPANY

### CHEVRE SALT BUSH

702993 WOODSIDE SALT BUSH 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 in its purest form 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 Saltbush we use on this cheese is locally grow at Reedy Creek In South Australia. The cheese is lightly rolled in the Saltbush flakes and allowed to rest for 2 - 3 hours before packaging.

A must for the cheese board and fabulous with warm crusty bread and a drizzle of olive oil.

