

MILAWA CHEESE COMPANY

Goughs Bay Goat Brie 900g

Origin: Victoria, Australia

Classification: Artisan
Milk: Goat's Milk
Type: White mould
Form: 900g wheel
Item no: 706410



Taking its name from the Gough family's second-generation goat farm near Lake Eildon. Milawa Cheese Company was established in the 1980s by artisan cheese pioneers David and Anne Brown to create European style cheeses in Australia and today the family run business produces a range of handcrafted cheeses at the historic Milawa Butter Factory.

The Gough family farm is an hour's drive from Milawa and they have supplied goat's milk to Milawa for generations. Within hours of its arrival, the milk begins its transformation into cheese. A special blend of cultures and non-animal rennet is added to the milk and the resulting curds are scooped by hand into moulds to remove excess whey.

The young wheels are salted in brine, then placed in the maturation room, where slowly they develop a white velvety rind and mushroomy aroma. Over their 2-week maturation, they are carefully turned by hand each day, before being wrapped and delivered to us. When ripe, the ivory white paste is soft and creamy with an open texture and delicate goat's milk flavour.

