

Holy Goat Brigid's Well 650g 704908

Origin:VictoriaClassification:FarmhouseMilk:Goat's MilkType:White MouldForm:650g Donut Shaped Ring



This surface-ripened goat's milk cheese was one of the first cheeses made by Carla and Ann-Marie at their Sutton Grange dairy. It was named for the sacred Bridgid's Wells of Ireland, with its distinctive shape and grey mottled rind bearing a resemblance to the damp stone walls that often surround the ancient wells.

Lactic acid fermentation slowly sets the curd over 24-hours before it is gently hand-ladled into moulds, as to preserve its delicate structure. After draining, the young cheeses are dusted with ash and moved to the maturation room where they are turned daily for seven days so the wrinkly Geotrichum candidum rind develops evenly.

Brigid's Well has a yeasty aroma, a dense creamy texture and citrusy flavour with a gentle nutty finish.

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