



TASTING NOTES

PRODUCT	Buff Curd
WEIGHT	200g
ORIGIN	Local Farms, South Australia
CLASSIFICATION	Artisan
MILK SOURCE	Buffalo
AVG FAT CONTENT	35%
DESCRIPTION	Fresh Plain
FORM	Tub
RENNET	Non Animal

We source our buffalo milk from South Australia's only buffalo dairy in Mypolonga. All the milk produced by the dairy is exclusive to Kris Lloyd – Artisan. The small herd of around 20 or so Riverine Buffalo means we have excellent control over animal health and the milk quality.

Curd is set overnight to make this fresh cheese in a traditional lactic set, not unlike yoghurt. The curd is drained with quick precision given the milk solids in buffalo milk can be up to 18%, once drained the curd is lightly seasoned and packaged immediately. We produce our curd in small batches to ensure it is always fresh. This cheese should be creamy and light almost fluffy in texture.

I love it smothered over hot crusty bread andmy absolute favourite is lashings of it on top of piping hot baked potatoes!

Cheers,

Kris Lloyd

FRESH CHEESE | BUFF CURD