



KRIS LLOYD
ARTISAN

SOUTH AUSTRALIA

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TASTING NOTES

PRODUCT	Smokey Goat Chèvre
WEIGHT	150g
ORIGIN	Local Farms, South Australia
CLASSIFICATION	Artisan
MILK SOURCE	Goat
AVG FAT CONTENT	32%
DESCRIPTION	Fresh Flavoured
FORM	Baby Log
RENNET	Non Animal

We source our Goat milk from small local goat farms giving us excellent control over the quality and seasonality of the milk. Saanens, British Alpine and Toggenburg breeds all feature in the herds.

Curd is set overnight to make this fresh cheese in a traditional lactic set, not unlike yoghurt. The curd is carefully ladled into hoops once drained the curd is lightly seasoned with salt and left to age for 10 or so days, after which we have the chevre cold smoked in a local smokehouse.

We use South Australian Redgum for the smoking which is gentle and not over powering, allowing the cheese to be the hero.

We aim for this chevre to be super creamy the smoking process draws a little more moisture out of the cheese making the cheese quite dense.

Smokey Goat is fabulous in cooking, toss through pasta or simply on a charcuterie plate with pickles and olives.

Cheers,

Kris Lloyd

FRESH CHEESE | SMOKEY GOAT CHÈVRE
