



KRIS LLOYD
ARTISAN

SOUTH AUSTRALIA

ORDER ONLINE
krislloyd.com.au



TASTING NOTES

PRODUCT	Persian Feta - Buffalo
WEIGHT	300g
ORIGIN	Local Farms, South Australia
CLASSIFICATION	Artisan
MILK SOURCE	Buffalo
AVG FAT CONTENT	35%
DESCRIPTION	Marinated Persian feta
FORM	Jar
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.

Our Persian Feta is set overnight to make this fresh cheese in a traditional lactic set, not unlike yoghurt. The Feta is drained with quick precision, once drained the Feta is lightly seasoned with salt and left to age for 12 or so days, after which we carefully portion the cheese by hand. Each jar has a selection of herbs added to the cheese before we fill with a blend of vegetable and olive oil.

We aim for this feta to be super creamy with seasoning that gives this simple fresh cheese a great personality. It is rich creamy and very decadent due to the high solids in the Buffalo Milk. Buffalo cheese continues to surprise me with the elegant flavor profile it offers and its velvety texture.

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

Cheers,

Kris Lloyd

PERSIAN FETA | BUFFALO