



KRIS LLOYD
ARTISAN

SOUTH AUSTRALIA

ORDER ONLINE
krislloyd.com.au



TASTING NOTES

| | |
|-----------------|------------------------------|
| PRODUCT | Persian Feta - Goat |
| WEIGHT | 300g |
| ORIGIN | Local Farms, South Australia |
| CLASSIFICATION | Artisan |
| MILK SOURCE | Goat |
| AVG FAT CONTENT | 32% |
| DESCRIPTION | Marinated Persian feta |
| FORM | Jar |
| 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.

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.

I love it smothered over hot crusty bread and added to fresh green salads.

Cheers,

Kris Lloyd

PERSIAN FETA | GOAT
