



KRIS LLOYD
ARTISAN

SOUTH AUSTRALIA

ORDER ONLINE
krislloyd.com.au



TASTING NOTES

PRODUCT	Jester
WEIGHT	380g
ORIGIN	Local Farms, South Australia
CLASSIFICATION	Artisan
MILK SOURCE	Goat & Friesian Cream
AVG FAT CONTENT	45%
DESCRIPTION	Washed Rind Triple Cream
FORM	Round
RENNET	Non Animal

Our Goat Milk is sourced locally; the herd is made up of Saanens, Toggenburg and British Alpine milking goats. The cream we use in Jester is Friesian and again sourced locally.

We make this very decadent cheese completely by hand, cutting the fine curds into large cubes before working them down to smaller pieces by gentle stirring. Once ready we hand ladle into warm hoops. The cheese is salted the next day and then washed every second day until the cheese makers are happy with the red blush from the cocktail of linens has begun to do its very important work. We cave age the cheese for around 20 days before transferring into a little wooden box for sale.

As Jester matures and proteolytic activity (ripening process) has occurred the cheese will begin to waft a gentle stinkyness as all good washed rinds should. It will intensify as the cheese ages. As a cheese maker I aim for this cheese to be sweet on the end of the palate, eat young if you want a milder cheese otherwise let it get funky and experience a truly fabulous representation of a washed rind cheese. This cheese in particular has a very unique flavor due to the blend of goat milk and cow cream it is also a pale creamy colour due to the cream.

I love it on a cheese board with our quince paste with a crisp sparkling wine. Make sure a short rest at room temperature is allowed for full flavour.

Cheers,

Kris Lloyd

TRIPLE CREAM | JESTER
