



ALDWYCH GOAT

A firm textured goats milk log with a clean, fresh flavour and lots of character. Perfect for cooking as well as enjoying fresh.



Type of Milk:	Goat	Pasteurisation:	Thermised
Vegetarian:		Country:	England
Region:	Somerset	Organic:	No
Flavour:	Fresh and gentle	Accreditation:	
Weight:	0.215g	Rec. Drink:	Chablis
Vegetarian Rennet:	Yes		

Commentary

The goats are milked twice daily with each producing about two and a half litres of milk. This milk is thermised at the dairy, a process similar to pasteurisation, and then pumped into vats where starter culture is added, and vegetarian rennet. Once formed, the curds are cut by hand and then placed into molds to drain. The cheeses are left overnight and then taken from their moulds and put in a maturation room where white fluffy penicillin moulds will form and cover the exterior of the cheeses.

Aldwych Goat is a versatile cheese. As it matures, it will ripen to become soft and creamy close to the rind, and is the perfect cheese to eat in salads or as an addition to an exciting cheeseboard. Due to its white rind, it will also grill exceptionally well and can therefore be used melted - delicious on a crostini

Aldwych Goat is made exclusively for Paxton & Whitfield.

Technical Specification

Ingredients:	*Goats' Milk*, Salt, Rennet, Dairy Cultures (*Milk*)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Supplier:	White Lake Cheeses Ltd

Nutritional Information

Typical Values	Per 100g
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Energy	(kJ)	1393kJ
	(kcal)	336kcal
Fat		27.9g
	of which saturates	18.5g
Carbohydrates		2.3g
	of which sugars	>0.1g
Protein		18.8g
Salt		2.0g

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