



RACHEL

An unusual, semi hard goats milk cheese that is washed in a brine solution through its maturation. Rich and nutty in flavour



Type of Milk:	Goat	Pasteurisation:	Thermised
Vegetarian:		Country:	England
Region:	Somerset	Organic:	No
Flavour:	Nutty and rich	Accreditation:	
Weight:	0.25g	Rec. Drink:	White Burgundy
Vegetarian Rennet:	Yes		

Commentary

To help create its semi hard texture, this cheese is washed regularly in a brine solution, something far more common in cows' milk cheeses. The result being a warm reddish orange colour on the crust with a pale, supple interior and a flavour that is not overly 'goaty' but nutty and mellow. It is perfect for those who like a full flavoured cheese but who struggle with the farmy flavour of a more traditional goats' milk cheese.

Rachel is a colourful and tasty cheese for the contemporary cheeseboard, but also delicious melted - try putting a thin layer on the top of sliced boiled potatoes and finishing the dish in the oven. Best enjoyed with a light red wine or a real ale.

Super Gold Winner at the World Cheese Awards 2018. Rachel has won many awards over the years and most recently it won Best Washed Rind Cheese at 2017 Artisan Cheese Awards Rachel's other awards have been: 2017 - World Cheese Awards - Super Gold 2016 - British Cheese Awards - Gold medal 2015 - British Cheese Awards - Gold Medal 2015 - Mondial du Fromage - Gold Medal 2012 - World Cheese Awards - Super Gold 2009 - British Cheese Awards - Best Semi Soft Cheese 2007 - British Cheese Awards - Best Goat Cheese

Technical Specification

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

Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1431kJ
	(kcal)	345kcal
Fat		28.5g
	of which saturates	19.4g
Carbohydrates		2.5g
	of which sugars	2.5g
Protein		19.6g
Salt		2.0g

www.paxtonandwhitfield.co.uk