

INGOT

A golden example of British raw milk goats' cheese; fresh, velvety and mousse-like, with a hint of citrus and a beautiful, ivory-toned rind.

PLU: 1300

Sold as:	Each	Organic:	No
Category:	British Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Cumbria	Rennet:	Traditional
Approx weight:	250g	Style:	Mould Ripened
Rec. Drink:	Sparkling wine,dry	Flavour:	Milky, slight goat flavour, lactic acidity
		Own Milk:	Yes

Commentary

Martin and Nicola are incredibly passionate cheesemakers and actually rescued a British cheese from extinction during the Covid-19 pandemic by purchasing the goats, moulds and recipe from the Staffordshire makers of Innes Cheese. During a visit to our cheese rooms, Martin explained that he had really only visited the Staffordshire cheesemaker to buy their washing machine, however his partner Nicola fell in love with the Golden Guernsey goats and convinced him to save this incredible cheese... and we're so glad they did! The name Ingot is not only a reference to the shape of the cheese like a bar of gold but also a portmanteau of Innes and Gott.

This stunning Ingot of cheese is a beautiful example of artisan cheesemaking - made on Holker farm in Cumbria by Martin Gott and his partner Nicola. They use their own, unique starter cultures based on soured milk and set the fresh, unpasteurised goats' milk overnight, before ladling it by hand into ingot-shaped moulds and maturing for 2- 3 weeks. The cheese is then matured further in our Cotswold Cheese Room to ensure a delicious dense, broken down paste.

A golden example of British raw milk goats' cheese; fresh, velvety and mousseline, with a hint of citrus and a beautiful, ivory-toned edible rind that has a mottled appearance thanks to natural seasonal variations. Enjoy your Ingot cheese with a chilled glass of English Sparkling Wine, a crisp Sauvignon Blanc, or a glass of freshly pressed apple juice. A stunning addition to a cheese board selection, an equally delicious feature cheese for a salad, or a new topping for your lunchtime sourdough toast.

Nicola and Martin believe in a non intensive style of farming, whereby the animals graze outside on the luscious Cumbrian grass and are milked just once a day to reduce stress, resulting in a happier animal and delicious quality milk

Technical Specification

Ingredients: Goats' milk, Starter culture, Sea salt, Animal rennet, Geotrichum

Place of provenance: Product of England

Allergens: Milk, Milk products and Lactose.

Storage: Distribution:>5 0c, Storage: >5 0c, Consumer storage:>8 0c

Instructions for use:

Supplied by: St James Cheese, St James Cheese, Holker Farm, Cark in Cartmel, Grange over Sands, LA11 7PS

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1055kJ
	(kcal)	255kcal
Fat		20.9g
of which	saturates	15.1g
Carbohydrates		2.4g
of which	sugars	2.0g
Protein		13.8g
Salt		0.85g