

DRIFTWOOD

Ash coated goat log with a black grey bark like geotrichum rind.

PLU: 948

Sold as:	Each	Type of Milk:	Goat
Category:	British Goat - Soft (NHR)	Pasteurisation:	Thermised
Country:	Product of England	Rennet:	Vegetarian
Region:	Somerset	Style:	Mould Ripened
Approx weight:	215g	Flavour:	smooth,citrus
Rec. Drink:	a rose from Bordeaux	Rind:	Charcoal

Commentary

Made by one of Paxton & Whitfield's favourite cheesemakers in the heart of the Westcountry at White Lake Cheese. Driftwood, is an English take on the classic French Ste Maure.

The pretty grey black geotrichum mould is said to resemble bark hence the name Driftwood. A lemony ash-rinded goat's cheese. The texture is close and silky, with a pleasing saltiness and citrusy notes.

Driftwood was awarded 3 stars at the 2021 Great Taste Awards.

Technical Specification

Ingredients: Goats' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: White Lake Cheeses Ltd, Bagborough Farm, Pylle, Shepton Mallet, Somerset, United Kingdom, BA4 6SX

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	336kJ
	(kcal)	1393kcal
Fat		27.3g
of which	saturates	18.5g
Carbohydrates		2.3g
of which	sugars	traceg
Protein		18.8g
Salt		2.0g