



## RACHEL

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

### PLU: 119

Sold as:	Weighed /Kg	Organic:	No
Category:	British Goat - Washed Rind (NHR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Thermised
Region:	Somerset	Rennet:	Vegetarian
Approx weight:	2 Kg	Style:	Washed Rind
Rec. Drink:	White Burgundy	Flavour:	Nutty and rich
		Rind:	Washed
		Own Milk:	Yes

## Commentary

Rachel is made near Shepton Mallet in Somerset by White Lake cheese makers. Rachel is an unusual cheese with an unusual name which is rumoured to be named after either one of the cheese maker's friends or possibly the name of one of his goats.

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.

Gold Winner at the World Cheese Awards 2019.

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:

- 2018 - World Cheese Awards - Super Gold
- 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 )

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

## 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
Fibre		<0.5g
Protein		19.6g
Salt		2.0g