



## CELTIC CAPRA

A mellow goats cheese with a herby flavour. Great for grilling.

PLU: 394

Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (HR)	Type of Milk:	Goat
Country:	Product of Ireland	Pasteurisation:	Pasteurised
Region:	Tipperary	Rennet:	Vegetarian
Approx weight:	80g	Style:	Mould Ripened
Rec. Drink:	Cotes De Duras Bin 38 White	Flavour:	Mellow and herby
		Rind:	White bloomy
		Own Milk:	No

## Commentary

Ireland is renowned for its lush green fields and clean air, and in County Tipperary where Celtic Capra is made, the pastures are rich and are surrounded by damp boggy land. The grass is full of clover and the soil is peaty, making it the perfect environment to produce the top quality milk needed to make fantastic cheeses. Paxton & Whitfield's Celtic Capra cheese is a great example of what the area can produce and is made on a farm which uses milk from a neighbouring goat herd.

Early each morning, the cheese maker pumps the milk into the cheese vats where the cultures are added. Later when the rennet is added, curds are formed and after the moulds are filled, drainage takes place in a temperature controlled room. The cheese is turned on a regular basis in order to have an even moisture level in the cheese. The following day the cheese is brined and placed into special controlled ripening rooms where the process of flavour development begins under the vigilant attention of the dedicated cheese makers.

Cornish Capra has a crumbly texture which, with age, develops to a creamier consistency towards the rind. It has fresh, nutty taste from the rind, and a more citrus flavour coming from the paste. The cheese is an excellent ingredient for grilling, as it will retain its shape and flavour, making it perfect for bruschetta or salads.

## Technical Specification

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

Place of provenance: Product of Ireland

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)	1171kJ
	(kcal)	282kcal
Fat		20.4g
of which	saturates	13.11g
Carbohydrates		2.9g
of which	sugars	<0.1g
Protein		21.6g
Salt		1.45g