



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 Whitelake 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.

Rachel has won many awards over the years and most recently it won Gold medal at the British Cheese Awards and at the Mondial du Fromage in 2015

Rachel's other awards have been:
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.

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