

## DRIFTWOOD

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

### PLU: 948

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|                |                           |                 |               |
|----------------|---------------------------|-----------------|---------------|
| 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      |

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### 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.

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### 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     |