

GOLDEN CROSS

A charcoal coated log shaped goats cheese with a firm texture and fresh lemon flavour which intensifies with age.

PLU: 270

Sold as:	Each	Organic:	No
Category:	British Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Sussex	Rennet:	Vegetarian
Approx weight:	225 g	Style:	Mould Ripened
Rec. Drink:	Sauvignon Blanc, P&W Cote de Duras White, P&W Champagne, Cider	Flavour:	Lemony and creamy
		Rind:	Charcoal
		Own Milk:	Yes

Commentary

Golden Cross is made by Kevin & Alison Blunt of Golden Cross cheese in East Sussex. The farm is home to a herd of 230 Goats who are milked all year round producing the milk for this delicious handmade award winning cheese.

Golden Cross is modern classic and a labour of love from the Blunts who are constantly curdling, lading or salting and maturing the cheese and recently described it as a '24/7 life'. The cheeses are lightly charcoaled prior to maturation when a velvety white penicillium mould develops on the surface. Golden cross is zingy and fresh with a velvety texture when young which become creamier and denser as it matures.

Our Cote de Duras white or Champagne is a perfect match for Golden Cross.

Golden Cross won Soft Cheese Class at 2017 Artisan Cheese Awards.

Golden Cross was awarded Silver Medal at 2016 British Cheese Awards

Golden Cross won a Super Gold at the 2014 World Cheese 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: Kevin & Alison Blunt, Greenacres,Whitesmith,Lewes,East Sussex,United Kingdom,BN8 6JA

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1310kJ
	(kcal)	309kcal
Fat		26.0g
of which	saturates	17.6g
Carbohydrates		4.14g
of which	sugars	2.72g
Protein		17.5g
Salt		1.62g