



STELLA'S  
P A N T R Y

## Meredith Marinated Chevre

**Origin:** Meredith, Victoria

**Milk Source:** Pasteurised Goat's milk

**Rennet Type:** Non-animal

**Style:** Fresh, marinated

**Size:** various

**Approximate Age:** 2-6 weeks



Located in Western Victoria, Meredith Dairy is a traditional farmhouse cheesery run by husband and wife team Sandy and Julie Cameron. The farm has been in the family since 1924. Sandy, with a veterinary background, tends the farm's sheep and goat herds while Julie makes the cheese using traditional French inspired methods.

This is a fresh, handmade goat's milk cheese. The curd is delicately handled to create a satiny texture on the palate, conveying a mild goaty-herby flavour with a slightly citric finish. The cheese is marinated in a blend of extra virgin olive oil and canola oil that is infused with fresh herbs, this retains the integrity of the best quality milk used and does not impose to greatly on the refined flavours of the end product.

A truly refined cheese with the trademark full-bodied creaminess of products produced at the Meredith Dairy.

**Uses:** salads, wood fired pizza, quiches, pasta

**Wine Match:** crisp Riesling or Sauvignon Blanc

**Try with:** a mix of antipasto as a starter, basil & pecorino pesto