



STELLA'S  
P A N T R Y

## Midnight Moon

**Origin:** Holland (matured in USA)  
**Milk Source:** Pasteurised Goat's milk  
**Rennet Type:** Microbial (Non-Animal)  
**Style:** Semi Hard  
**Size:** 4kg wheel  
**Approximate Age:** 6 months minimum



An elegant cheese made from gently cooking the curds, creating sweet, nutty caramel notes with lovely length of palate. The pâté is ivory in colour with slight pink yeasty hues. The texture is soft and pliable at 6 months and develops irregular crystalline formations as it matures off to the 12 month stage. Midnight Moon is made in a similar style to Gouda in Holland, it is aged for 3 months and then shipped to California to finish aging.

**Tasting Notes:** The flavour is sweet and buttery at 6 months but develops into quite a complex range of caramels and nutty undertones.

**Uses:** Cheese platter, melting

**Wine Match:** Pinot Noir, Merlot, Sweet Sherry, Stout

**Try with:** Prosciutto, Fig paste or fig & earl grey jam