



STELLA'S  
P A N T R Y

## Quicke's Goat's Milk Cheddar

**Origin:** Devon, England

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

**Rennet Type:** Vegetarian

**Style:** Cheddar

**Size:** 25kg wheel

**Approximate Age:** 12-24 months



The Quicke family have been farming at Home Farm, near the village of Newton, St Cyres in the South West of England for over 450 years. Around 25 years ago Sir John Quicke and his wife Prue built the dairy, where Sir John's daughter Mary continues to produce outstanding cheese today. Using the skills and dedication of their cheese makers, Mary has successfully developed a hard goat's milk cheese in the same style as their traditional cheddar. This wonderful cheese is cheddar in all aspects of its personality, from its earthy smell to its dense creamy texture.

**Tasting Notes:** This cheddar has a moist crumbly texture and leaves a savoury finish and lingering hint of sweet fresh goat's milk.

**Uses:** Platters, sandwiches, in place of cheddar for those with cow milk intolerances

**Wine Match:** Chardonnay, Merlot, Belgian style wheat beer

**Try with:** Green tomato pickle, smoked Wagyu beef