



STELLA'S
P A N T R Y

Woodside Figaro

Origin: South Australia, Australia
Milk Source: Pasteurised Goat's Milk
Rennet Type: FP Chymosin (Non-Animal)
Style: Washed Rind
Size: 800g wheel
Approximate Age:



Kris at Woodside cheese has selected goat milk from the Oskoberj dairy in South Australia specifically for this cheese. The curds are slowly worked with a slight scald to introduce sweetness to the cheese. Continuous and patient stirring results in a crumbly soft curd that knits together with ease.

An interesting cocktail of moulds are used resulting in a soft pliable texture which offers a clean herbaceous mouth feel, showing off the characters of the excellent quality milk. The cheese is washed several times before it is wrapped in vine leaves. It is then allowed to rest and develop a rusty red paste under the leaves, this produces more intense flavours.

Tasting Notes: Slightly pungent with nutty undertones this washed rind has complex flavours balanced by the citrusy tang from the goat's milk.

Uses: Cheese platter

Wine Match: Sticky wine

Try with: Muscatels, crusty bread