

Richmond Hill cafe & larder

CHEESE NOTES

Holy Goat Brigid's Well

Sutton-Grange, Victoria

The La Luna range is one of the best goat cheeses we have seen in a long time. To let you know how talented these cheese makers are, they took out the gold medal for goat's cheeses, fresh and textured at the 2006 Australian Specialty Cheese Makers Show.

Carla and Ann-Marie have learned how to work with the Geotrichum mould. There exist about 17-20 different Geotrichum strains that range in colour from snowy white to a more orange caramel hue. This particular Geotrichum is a golden colour and is not brought in as a culture, but has been cultivated from the natural airborne micro flora on their farm and maturation rooms. Geotrichum is the wrinkly creamy mould you see on many French goat cheeses and have a rich yeasty flavour without the sometimes-bitter hotness that you can get from French goat's cheese.

The Brigid's Well is made in a smaller size than the La Luna ring and is coated in a vegetable ash. The yeasty rind will gradually mature and appear to be melting off the cheese like it has a saggy baggy skin. A beautiful creamy texture, it has great depth, nutty and creamy with the characteristic hint of citrus that is common to the milk of Holy Goat's herds. Because of the relatively large surface area to cheese ratio of this cheese it has a soft, almost buttery texture on the palate with a rich finish with hints of mushroom.