WHITE LAKE ENGLISH GOAT CURD

THE BASICS

MAKE:	Soft
SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
TYPICAL AGE PROFILE:	Two to seven days
APPROXIMATE WEIGHT(S):	200g, 500g, 2.4kg tubs
GEOGRAPHICAL ORIGIN:	Somerset, England
PROTECTED STATUS:	Brand
SPECIES OF MILKING ANIMAL:	Goat
BREED OF GOAT:	Toggenburg, British Alpine and Saanen
RAW/PASTEURISED MILK:	Thermised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	n/a



THE STORY

First set up in 2004 by Pete Humphries and Roger Longman, White Lake Cheese is based at Bagborough Farm, close to the Glastonbury festival site, in Pylle Somerset. The company makes a wide range of cheeses using milk from its own mixed herd of Toggenburg, British Alpine and Saanen goats, as well as Guernsey cow and sheep's milk sourced from nearby farms.

English goat curd is made using thermised milk, which is lactic set and ladled into tubs.

THE CHARACTER

The cheese has no rind. It has a soft, creamy texture and the flavour is clean and lemony.

PERFECT PARTNERS:

White Lake recommends Chardonnay. Also try a sparkling Vouvray, which has delicate honey notes that contrast with the acidity of the curd.

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