

Hay-on-Wye



Milk type: Goat (May contain trace levels of cow's milk)

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: Dorstone, Herefordshire

A lactic goat's cheese, loosely modelled on the French goat's cheese, Selles-sur-Cher. Disc-shaped with an ashed rind covered with a thin layer of fuzzy Geotrichum yeast, occasionally patched white or green with Penicillium mould.

Hay-on-Wye is the newest cheese from Charlie Westhead and his team at Neal's Yard Creamery in Dorstone, Herefordshire.

Unlike Charlie's other ripened goat's cheeses, the curds for Hay-on-Wye are carefully ladled directly into their moulds and allowed to settle slowly to give them their fine, smooth texture.

The tiny production volume only one hundred cheeses per week makes this cheese a perfect candidate for experimentation. The incremental improvements that are tested with this special cheese can then be filtered down to influence the other cheeses the company makes.

