

Innes Brick



Milk type: Goat

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Near Tamworth, Staffordshire

Flavours are delicate and milkily acidic when young, developing sweet notes of hazelnut with maturity. The Innes Brick is light and smooth textured with a silky breakdown and a delicate rind.

Innes Brick is made by Joe Bennett in Staffordshire with the milk of his own mixed herd of Saanen, Toggenburg, British Alpine and Golden Guernsey goats.

The Innes Brick is exclusively matured at Neal's Yard Dairy. Joe delivers the fresh young cheeses each Friday morning, at which point they have only the faintest hint of a rind and taste like smooth goat's curd.

As the cheeses mature in our climate-controlled maturation rooms, the rind becomes more established and stabilises, and the flavour of the cheeses intensifies.

