

# Innes Log



Milk type: Goat

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Near Tamworth, Staffordshire



A lactic cheese with flavours of young hazelnut, bright acidity and grass. Textures are dense and fudgy and coat the mouth deliciously.

Innes Log was developed over the course of several years and represents a collaboration between cheesemaker Joe Bennett and the Neal's Yard Dairy maturation team.

The cheeses arrive with us at only a few days old, delivered fresh and young by Joe each Friday morning.

What started as a quick chat over a cup of coffee evolved into weekly tasting and troubleshooting sessions that have helped the cheese evolve into one of our best-sellers.

It continues to evolve, and the current focus of experimentation is a transition from commercial starter cultures to whey-based starters that will allow Joe to make cheese using only the microbes from his dairy farm. The Innes Log is matured in London and is exclusive to Neal's Yard Dairy.

