

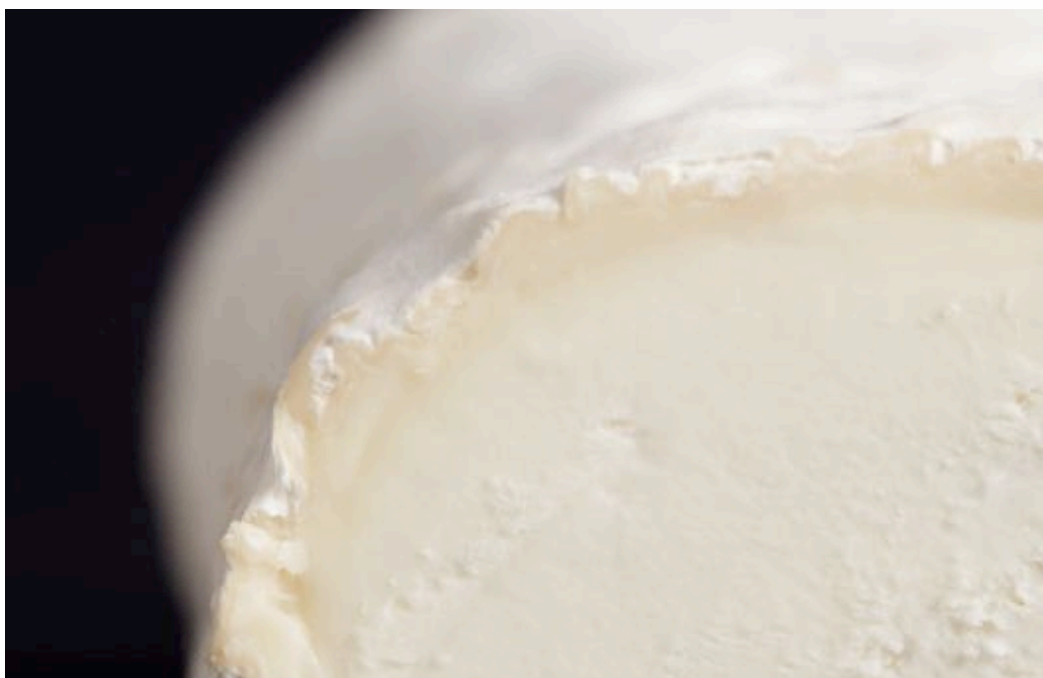
Ragstone

Milk type: Goat

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Dorstone, Herefordshire



Ragstone is a log-shaped goat's cheese made by Charlie Westhead at Neal's Yard Creamery. A lactic goat's cheese, with a bright acidity reminiscent of creme fraiche. The texture is smooth yet dense.

Made with pasteurised goat's milk and animal rennet. May contain trace levels of cow's milk.



Originally, Neal's Yard Creamery was the same company as Neal's Yard Dairy, with the site in Covent Garden producing fresh cheeses and yoghurts, but over time it became clear that the cheesemaking and cheese selling activities made more sense as separate businesses.

Neal's Yard Creamery became an independent cheese producer based in Kent, and subsequently Charlie took over the business, ultimately moving to the Golden Valley in Herefordshire in 1996.

The Ragstone that we sell are specially selected at a young age before the bloomy-white rind has established. They arrive with us 7 days old, and are further matured for 2-3 weeks.