



This small lactic milk cheese from Wurundjeri country, Yarra Valley, Victoria has a fresh texture with lemony notes and a creamy finish.

Key Facts

Origin: Wurundjeri, Yarra Valley region, Victoria

Milk: Goat

Rennet Type: Non-animal rennet

Style: Soft cheese "Lactic set"

Classification: Artisan

Shelf Life: 7 - 10 days

Goes well with:

Chardonnay, Pinot Gris, Albarino

Crusty bread, honey

Similar cheeses: Holy Goat Brigids Well

Details

Stone and Crow Amiel is a small lactic cheese that has a fresh texture.

A little history

Cheesemaker Jack Holman is the master of Stone & Crow making cheese at the micro-dairy called Crow's Nest, located at Rob Dolans Wines on Wurundjeri country, in the Yarra Valley. Here Jack dabbles in new styles and unleashes his cheesemaker creativity on a small scale.

Dietary

Ingredients: Pasteurised cow's milk, salt, cultures, non animal rennet.

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