
HARPER & BLOHM

CHEESE SHOP

Dreaming Goat **CHÈVRE**

ORIGIN	Wurundjeri, Macedon Ranges, Victoria
MILK	Goat
RENNET TYPE	Non-animal rennet
STYLE	Fresh
SIZE & SHAPE	200g / 1L
CLASSIFICATION	Farmhouse
APPROXIMATE AGE	1 week

CHARACTERISTICS

Dreaming Goat Dairy are a small farm based cheesemaking business in the Macedon Ranges run by passionate cheese maker Sarah Ajzner and partner Daniel. This chèvre is a fresh goat curd which has a touch of salt added. The milk is set overnight with lactic acid cultures and gently strained to produce a delicate and creamy cheese. Enjoy in an omelette with herbs or frittata, alongside smashed avocado & sourdough or simply with crusty bread.

A little history

In 2012 Daniel and Sarah spent a year overseas volunteering and learning about animal husbandry, land management and cheesemaking. When they returned to Australia, they found a rocky and hilly 50 acres in Monegetta to fulfill their dream of establishing a sustainable goat dairy. Every day they milk their small herd of 20 milking goats and make a range of fresh goat cheeses.

The Chevre was awarded Gold at the RASV Food Awards 2019, reflecting the high quality of milk the goats produce.

Goes well with Sparkling wine, Sauvignon Blanc, dry Rosé

Similar cheeses Holy Goat Fromage Frais, Meredith Chèvre



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