

taste

Discovering Cheese



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Welcome to **taste** discovering cheese the newsletter from Dairygold Food Ingredients, this month we've been discovering Goats Cheese ...

Taste discovering cheese...

Moove over for Goats' Cheese – it's here to stay and it's on the increase...

The UK market for Goats' Cheese continues to grow for a number of reasons. Consumers are becoming increasingly aware of allergies and intolerances to cows' milk and look to goats' milk products as a nutritious alternative. Another reason is the appearance of Goats' Cheese on many restaurant menus, whether as a starter, part of a main course or on the cheeseboard. Goats' Cheese has also grown in popularity due to its use by celebrity chefs and on television cookery programmes where it is used in numerous recipes. Such programmes seem to have made a chef of us all and we are now more willing to try ingredients such as Goats' Cheese.

Delamere Dairy Farmhouse Mature British Goats' Cheese is a hard Cheddar-style Goats' Cheese made with goats' milk from Delamere's dedicated goat farms. It has a more pronounced, smooth and nutty flavour, with a slightly crumbly texture. It has won numerous awards including Gold at the World Cheese Awards in 2005, Reserve Supreme Champion at the Nantwich International Cheese Show in 2005 and Best Territorial Cheese at the Nantwich Cheese Show in 2007. Dairygold Food Ingredients UK have trialed the cheese in the factory and can offer it in grated and crumbed formats.

Continental Goats Cheeses

Dutch Goats Cheese

Goats' Cheese is widely available in Holland either as a fresh, soft Goats' Cheese or a more matured, hard Goats' Cheese. The cheeses are commonly used in sandwich manufacturer and a small growing amount of total goats cheese in the ready meals sector. Organic Goats' Cheese is another growing market, around 30 - 40% of total Goats' Cheese and continues to rise.

The fresh, soft Goats' Cheese has a very mild flavour and while it is a fantastic ingredient in its own right, it also works well in combination with other ingredients such as honey and fruit, which makes a great alternative to cow's milk dessert for lactose intolerant people. The soft Goats' Cheese is also used to make a spreadable Goat Cheese which is perfect for sandwiches and available in 5kg tubs.

Dairygold Food Ingredients UK have also sourced, and can format through the factory in Crewe, an award winning 12 month aged Goat Gouda which has a wonderful strong nutty taste with a creamy texture and works well in any application. It is made in the village of Hoeve which started life on a small dairy farm in 1975 run by a husband and wife team. The panoramic Polder landscape and the traditional methods of preparing dutch cheese proved extremely appealing, especially for foreign visitors and on March 3rd 1975, quite unexpectedly the first coach filled with visitors pulled up to the grounds, they were completely unprepared!





French Goats' Cheese

Dairygold Food Ingredients UK can also offer a French Goats' Cheese made in the west region of Breton. The goats are free roaming and the cheese is still made to the same recipe it was made over 100 years ago.

The range of IQF formats include –

- Rindless Goat Cheese IQF disc range includes: 25mm, 42mm, 55mm and 78mm
- Rindless Goats' Cheese diced 10mm
- Rindless Goats' Cheese Crumb
- The above are also available in reduced fat. 13.7% (Standard product 24%)
- Rind-on Goats' Cheese IQF disc range include: 42mm IQF disc, to 55mm and 78mm
- Rind-on Cabicou (Mini Crottins) 20g and 35g portions – ideal for grilling, salads and pizzas



Goats' Cheese chicken with warm lentils and sweet beets

Ingredients

- 500g or 1lb 2oz of Raw beetroot, peeled & cut into wedges
- 12 Shallots, Halved
- 3tbsp Clear honey
- 6 tbsp Mild olive oil
- Zest & juice of 1 lemon
- 350g or 12oz of Puy lentils
- 1 Large Garlic clove
- 2tbsp capers
- 1tbsp Dijon mustard
- 100g bag of mixed salad leaves

For the Chicken

- 6 Large boneless chicken breasts
- 150g soft Goats' Cheese
- 20g flat leaf parsley
- 18 rashers of thin cut smoked streaky bacon

(Serves 6 approximately)

Heat the oven to 220°C / 200°C for Fan ovens / Gas mark 7. Put the beetroot and shallots into a roasting tin, drizzle with honey and 1tbsp oil, season then toss well. Cover with foil, then roast for 1 hour turning after 30 mins and leaving the foil off. Splash half the lemon juice over the veg when they're ready, then set aside. (Can be made up to 1 day ahead)

Meanwhile, boil the lentils, then drain and rinse well. Make a dressing by whizzing the garlic, capers, remaining oil, lemon juice and mustard together with seasoning. Add a couple of tbsp of water to loosen and set aside.

Cut a pocket into the thickest part of the fillet. Mix the lemon zest with the Goats' Cheese, half the parsley and seasoning, then stuff about 1 tsp of cheese into each pocket. Wrap each breast in 3 rashers of bacon and place on a baking tray. Roast with the veg for 20 minutes until the bacon is crisp and cooked through.

To serve, warm the lentils in the pan, stir the remaining parsley into most of the dressing, then tip in the warm lentils. Spoon onto plates with some of the roast beetroots & shallots, scatter over the salad leaves, top with the chicken, sliced in half, then drizzle over the remaining dressing.