

Quick Cheese Guide

meredith
dairy



**Consistently voted
people's favourite . . .**

**Marinated Goats Cheese in
extra virgin olive oil**



The goats cheese preferred by Chefs:

- Use on a pizza, or in a pasta or quiche
- Serve with roasted vegetables or salads
- Spread on crusty bread with tomato and cracked pepper
- Enjoy with a sparkling wine, semillon or semillon sauvignon blanc

Chevre, the most versatile cheese



Use plain chevre to:

- Top a pasta or on a pizza
- Toss through a garden salad
- Bake with pumpkin or potato
- Enjoy with fruit pastes and chutney
- Enjoy with Chardonnay (oaked),



Chevre with Fresh Dill

- Compliments smoked salmon
- Serve on Baked potatoes
- Serve with roasted vegetables
- Sprinkle through a salad.



Chevre dusted with Ash is
the Entertainer.

- Looks great on a cheese board
- Serve with crusty bread
- Compliments melon, pear & apple
- Enjoy with a sparkling wine

Alternative dairy spread low fat, no added salt



Fresh Goat Curd

A Healthy alternative to cow product or for those on a low salt diet. Uses include:

- A base for dips or cheesecakes
- Serve with fresh berries
- Combine with garlic & fresh herbs

Naturally sweet with nothing artificial added!

Natural Sheep Milk Yoghurt

Blue Label is made with traditional greek cultures. Green Label is made with probiotic cultures.

Both yoghurts are perfect to:

- Use in muesli, with apple & cinnamon
- Serve with cinnamon, honey or berries
- Combine with garlic and cucumber
- Use in Indian & Middle Eastern Food.

Blue Label is perfect as:

- A marinade for chicken or lamb

