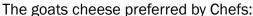
# Quick Cheese Guide





# Consistently voted people's favourite...

## Marinated Goats Cheese in extra virgin olive oil



- 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 Yogurt**

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



