



DELIGHT IN PERSIAN FETA CHEESE SET TO IMPRESS

Kylie Fleming

FETA, that famous white, brine-cured cheese, comes in various styles from classic Greek, to Danish, Bulgarian and French.

One of the most luxurious experiences of feta is the Persian-style cheese, which has a melt-in-the-mouth texture and distinctive flavour.

Kris Lloyd, from Woodside Cheese Wrights, has developed a brand of Persian-style feta, which is made in three styles – with 100 per cent goat milk; a 50-50 blend of cow and goat milk, or 100 per cent jersey milk.

“It’s such a luxurious cheese. The texture is satiny-like, the flavour addictive and it’s the perfect illustration of the high-quality milk we have access to in this state, – we’re just so lucky,” Kris says.

“There is no Persian feta being made in SA presently and this market is largely dominated by Victorian cheesemakers, so it was time to give consumers a South Australian choice.”

Kris, who came to cheesemaking 15 years ago, was inspired to make feta after travelling overseas last year.

“I ate some incredibly good feta. I decided it was time to produce something like this for our market,” Kris says.

“I loved a Persian-style, particularly when I was in Kas (Turkey) last year, which was made using goat milk and was a perfect example of what this cheese should be like – silky, smooth and milky ... very inspirational.”

Kris’s feta is in a blend of

Coriole extra virgin olive oil in the marinade, and fresh herbs and organic garlic.

She suggests eating the feta straight out of the jar, adding it to salads and bruschetta, tossing it through pasta or risotto, or featuring it on a tapas plate.

MAKING TIPS

MAKING feta sounds simple enough, and can be done at home. Here are some tips.

“The trick is getting the texture, moisture and salt level balanced for the perfect cheese, while still working with the seasonality that our local farm milk presents,”

Woodside’s head cheesemaker Kris Lloyd says. Kris, with a Greek background, says feta is one of her favourites: and she was brought up eating tons of it.

“This was mostly determined by the texture of the feta and if it would spread, crumble or if it could be cut.”

Feta lovers can learn how to make the cheese at classes at Woodside Cheesewrights.

Kris takes the mystery out of making cheese and explains the process step by step.

Class members receive extensive notes to take home, two recipes to cook using cheese and the cheesemaking recipes so you can make it at home.

Spaces are limited to 12 per class. It is \$180 per person.

The next classes are on Tuesday, May 6, from 10am to 1.30pm, and Saturday, May 10, from 10am to 1.30pm

[woodsidecheese.com.au](http://www.woodsidecheese.com.au)



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Cheesemaker Kris Lloyd, chief executive and head cheesemaker of Woodside Cheese Wrights.



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