



An unlikely food collaboration

by Daniela Frangos

Behind Woodside Cheese Wrights' new product range is an unusual pairing – that of head cheesemaker Kris Lloyd and the inmates at Cadell Training Centre.

Together they're producing cultured butters made from cream sourced from the Riverland facility's dairy, which has been in operation since the centre opened in 1961.

When a policy change some years ago required the dairy to produce low-fat milk for inmates, the centre developed an abundance of cream.

Having heard about Cadell's over-supply, Kris got in touch with the dairy when she began preparations for her new line of butters.

"Around eight years ago I received an email from the centre asking if I needed any cream and at the time I didn't, so I left it," she said.

"But then I started investigating butter as there isn't a lot of good Australian cultured butter made.

"I was inspired after hearing that a lot of margarines aren't all good for you, with their artificial flavours and colourings and emulsifiers, so thought I'd give butter a try and see what I could come up with.

"I found the email from so long ago - fortunately my filing was pretty good – and got in touch with the centre and ended up getting some samples of cream which were fantastic."

The all natural, unpasteurised cream comes in bulk to Kris who pasteurises it herself under a lower temperature, for a longer period.

"The cream we get from there is raw, which then gives me absolute control over the process - I'm quite fussy about that," she said.

"I don't like using extreme heat for pasteurisation. For me to have that control, that's the closest I'll get to having my own cows."

Kris has introduced to Woodside Cheese Wrights a triple cream cheese made with Cadell cream as well as her range of innovative and delicious butters with flavours like salted, blue vein and whisky washed.

"I started playing around with different cocktails of cultures to see what flavours we could get and I was quite impressed," she said.

"Our experiments with the blue vein butter were amazing: Tom Reid from Verdun's Maximilian's was

one of the first chefs to look at the butter and he loved it. It's subtle but with a real complexity.

"More recently we've been doing the whisky wash which is now available. Our team sat down for lunch the other day with the butter and a lovely baguette and we devoured it. You can just subtly taste the whisky in it."

Kris said she is happy to be offering a truly unique product for food lovers.

"I can't find anywhere someone who is making a blue vein or whisky wash butter," she said.

"It just ties in with our philosophy of being innovative and fresh and bringing something new to customers."

Kris, who is an SA Food Ambassador, said she is also thrilled to be partnering with fellow South Australians.

"We're using local cream from their dairy which sits really well with me," she said.

"It's nice to make sure we're using good, local produce and just collaborating with other SA businesses is a great thing to do - it's a perfect fit.

"We are keen to, where possible, add to the sustainability of a region, and we do do that.

"The inmates have an opportunity to be involved in the different industries that are there at Cadell, based on their skills, and they're trained under a completely regulated system."

On top of their production for Woodside Cheese Wrights, the low-security inmates process and package milk for the South Australian prison system and the Royal Adelaide Hospital. They also specialise in citrus and olive production.



Woodside Cheese Wrights use Cadell Training Centre's cream