



MILK	Unpasteurised goats milk
RENNET	Traditional animal rennet
MADE BY	Charlie Westhead and Haydn Roberts
REGION	Neal's Yard Creamery, near Dorstone, Herefordshire
FLAVOUR & TEXTURE	Mousse-like fluffy texture with a lemony, zesty and slightly vegetabley flavour.

Charlie Westhead was Neal's Yard Dairy's first official full-time employee and worked for a few years with us buying, collecting and selling cheese before deciding he'd like to try cheesemaking. He took over Neal's Yard Creamery, then based out in Kent, and a few years later moved up to the Golden Valley in Herefordshire where he now makes cheese overlooking the River Wye. In the past couple of years, Charlie has also set up a solar panel and windmill to power the Creamery and processes all their waste water using an impressive wetland system, which filters the water through banks of willows, reeds and wild orchids.

texture in the finished cheese. The cheeses are then moulded, brined and rolled in vegetable ash before being. When young, they are dappled black and white and as they age, bluey green mould overtakes the white. A wrinkled-looking mould called *penicillium geotrichum* also grows on the rind and gives a savoury, nutty edge to the flavour.

Dorstone is the latest cheese from Neal's Yard Creamery and is named after the nearby village of Dorstone. The Creamery itself is on Dorstone Hill. To make Dorstone, as to make Ragstone, the curd is first set in large buckets with kid rennet. It's quite rare in the UK for a cheesemaker to use a rennet from the same animal as the milk (although it's more commonplace in France) and Charlie feels it adds an extra dimension to the flavour. After the curd is cut, the Dorstone and Ragstone recipes differ. When making Dorstone, the curd is manoeuvred into large plastic mesh sacks that look like large pillow cases and left to drain. This creates the fluffy, mousse-like

