

# SALT SPRING ISLAND PEPPER CHEVRE

## CHEESEMAKER

Salt Spring Island Cheese

## ORIGIN

Salt Spring Island, BC

## MILK TYPE

Goat, Pasteurized

## RIND

None

## FIRMNESS

Soft

## ABOUT

The Pepper Chevre from Salt Spring Island soft cheese is spicy and exciting for those who love the tart flavours of fresh chevre paired with a spicy snap! This chevre was initially entirely coated in pepper, but it has refined to allow the flavours of the chevre to shine through. The natural chevre is produced using local, pasteurized goat's milk that is purchased from farms in and around the Salt Spring Island area. The goal of the producers at Salt Spring Island is to ensure that their milk comes from goats which are fed and treated with the utmost integrity.

## TASTE NOTES

The aromas of this fresh chevre are light, goaty and sharp! The fresh, snowy-white chevre base is creamy and smooth, with a tart, tangy, snappy finish. The beautiful, fresh peppercorns that top the cheese are colourful and spicy! The cheese is highly spreadable and makes a great topping to crispy, toasted artisan breads and crackers, or addition to salads, sauces and your other favourite recipes. Salt Spring Cheese suggests pairing the cheese with smoked tuna or salmon with lemon juice.

## PAIRINGS

Pair with a light, citrusy white, such as a Sauvignon Blanc or a spicy, peppery red wine.