

Hindmarsh Valley Dairy - order Monday/Friday Delivery

Jan-12

- Artisan goat and fresian cheeses from the Fleurieu Peninsula



Hindmarsh Valley Dairy

yoghurt

thick and creamy yoghurt, achieved by using traditional techniques

full cream yoghurt 500g	each	\$3.10
low fat yoghurt 500g	each	\$2.95
greek yoghurt 200g	each	\$3.10
greek yoghurt 500g	kilo	\$13.00

cottage cheese

soft and fresh, ideal with fruit or breads, low salt recipe

cottage cheese 200g	each	\$3.65
cottage cheese 500g	each	\$7.80

fetta

creamy textured, brined goat fetta - great in tarts, for stuffing and in salads

fetta in brine 300g	each	\$4.80
fetta in brine - bulk 2k	kilo	\$19.50

lightly brined and marinated in local olive oil and herb mix

marinated fetta 300g	each	\$6.60
marinated fetta bulk 2k	kilo	\$22.00

caprino fresco

italian style fresh curd - excellent for dips, salads, pasta, stuffing vegies or simply drizzled with olive oil

caprino fresco - bulk	kilo	\$24.00
caprino fresco 120g	each	\$4.10
caprino tartufo 140g	each	\$4.10
<i>caprino fresco with truffle salt</i>	each	\$5.50

chevrotin - 140g (round)

mild flavoured, semi hard alternative to fetta on platters, breads, in salads

chevrotin - 80g min	each	\$5.20
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traditional chevre, wrapped in pancetta - beautiful when baked and served with salad greens

chevre

traditional french style soft cheese, smooth and creamy with a gentle flavour

chevre - 120g	each	\$3.95
chevre - 500g	kilo	\$28.60
chevre log 250g	kilo	\$33.80

chevre de provence 250g log

chevre finely coated in grapevine ash

cloud 9 - 500g	kilo	\$24.00
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a whipped jersey milk fresh cheese

cumulus

french style whipped, soft curd - great with fruit or baked in souffle

goat milk - unpasteurised 2litre	each	\$7.80
goat milk - pasteurised 1litre	each	\$5.40

keffir

yoghurt drink with a zesty tang - can be used in cooking or replace milk or buttermilk

cow keffir - 500ml	each	\$3.40
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creme fraiche - 500g

made from rich jersey milk, thick and slightly sour - great for finishing sauces as it does not curdle

halloumi - goat

traditional greek cheese, semi firm, salty and great for frying or grilling

150g retail pack	each	\$4.70
1k bulk pack	each	\$25.00

pouring cream - 2 litre (also available in 500ml/1 litre)

a rich cow milk pouring cream

pouring cream - 2 litre (also available in 500ml/1 litre)	each	\$9.50
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a rich cow milk pouring cream

butter

cow milk luxurious cultured butters - slightly salted or non

demi sel (lightly salted) - 250g	each	\$3.90
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truffle - 125g	each	\$3.90
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bulk (2.5k blocks)	kilo	\$13.00
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Available soon - Fleur de lis, manchego style (fresh or matured)