

Richmond Hill cafe & larder

CHEESE NOTES

Midnight Moon

Goat's Milk

The Netherlands

In the early 1970s Mary Keehn was searching for a cow's milk alternative for her lactose intolerant daughter. After a lot of research she found that there was a distinct lack of sheep and goats milk products on the American market. She bought two goats from a neighbour and decided to make cheese out of the left over milk. By 1983 she had a strong following of regular customers who would purchase her cheeses from local markets so she decided to open her cheese shop, Cypress Grove. Goat cheese was relatively unheard of in those days so it was quite exciting for the local community to have such great produce available to them.

As the business grew Mary decided to sell her herd to local farmers with the agreement to buy back the milk for cheese making. As it grew larger again the family decided to sell the cheese making side of the business to Emmi, a small Swiss food cooperative dedicated to community, local suppliers and preservation of the environment.

This cheese, Midnight Moon, is made in the Netherlands for the Emmi brand, using recipes designed by the Keehn family. Using goats' milk but made in the style of Dutch Gouda, Midnight Moon is softer in texture and melts on the palate. It is quite herbaceous and slightly sweet, matured for 6 months it has a lingering flavour.