

Artisan Cheesemaking Workshops 10am to 2pm



A fun and interactive day

Learn how to make cheese at home using everyday kitchen equipment. Workshops are run on an informal basis for small groups. A light lunch is provided, with a selection of cheese to taste. Participants take home samples of previously made cheeses, list of suppliers and recipes. A small selection of cheese making supplies will be available for purchase on the day.

Venue
Okuti Hall
Okuti Valley Rd, Little River
Banks Peninsula

Farmhouse Camembert

Learn how to make this popular french farmhouse style cheese. A soft white cheese which improves with age and can be enjoyed with crackers and fruit or added to salads and pizza.

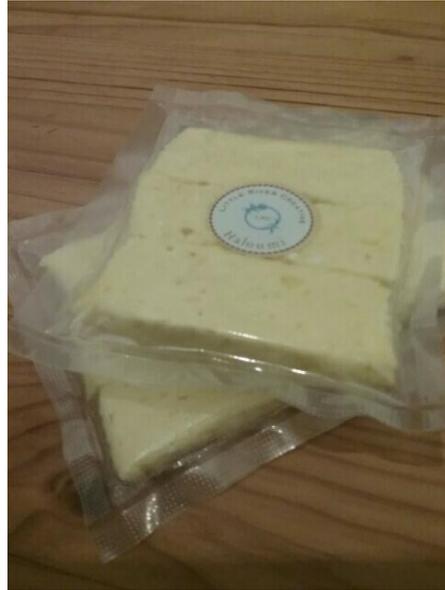
Cow's Milk Feta

A fresh, creamy white cheese with a subtle flavour. Not as salty or tangy as it's goat's milk counterpart which originates from Greece. A versatile ingredient for use in salads, on pizza, an excellent partner for dishes with pesto and spinach or as filling for filo pastries.



Ricotta

A lovely fresh curd cheese which can be used on the day of making. Ricotta originates from Italy where it is used in both sweet and savory dishes like cheesecake, lemon ricotta cake, cannelloni and lasagne.



Haloumi

A fresh cooked curd cheese from Sicily, which is traditionally fried in olive oil until crisp and golden and eaten straight away or served with roasted vegetable stacks, bacon and poached eggs.

Our philosophy is to start with the best raw ingredients to make an artisan product that is natural, fresh and is free from processed or chemically based ingredients. We hope you enjoy learning more about the cheese making process and that you will find inspiration to have a go in your own kitchen at home. We believe that creating something yourself with care and passion really is something special to share with friends and family.



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