



Stella Bennett has been making unpasteurised goat's cheese at Highfields Farm Dairy in Staffordshire since 1987.

A herd of over 350 goats provide a steady supply of milk throughout the year.

Stella and her son Joe produce a range of hand crafted young, semi-ripe and matured cheeses which are un-pressed.

Their Innes Buttons were supreme champion winners at the first Cheese Awards in the early nineties. The Buttons have a delicate and mousse-like texture with distinctive aromas. This lightness of texture is achieved by starting the cheese making process when the milk is only hours old. Some are sprinkled with peppercorn, herbs or ash.

Flavour:

Fresh and delicate, melt in the mouth little offerings. These young cheeses are presented in their natural form or coated with pink pepper, salted ash & rosemary.

Milk & Texture:

Unpasteurised goat's milk.

Crottin shaped cheese of around 45g in weight available aged from 5 days old. Fresh moussey texture.

