

Lecture 17 - A History of Goat's Cheese

01/15/23 - By: Julia J.J.J. Jackson

Goat's cheese: Goat cheese, or chèvre from French fromage de chèvre is cheese made from goat's milk.

Nutritional facts:

- a) Goat milk has a higher proportion of medium-chain fatty acids.
- b) It is also high in calcium, vitamins A and K, phosphorus, thiamin and niacin.
- c) Goat milk and, therefore, cheeses contain anti-inflammatory enzymes.

Asian goat's cheese: I know it's hard to believe but it does in fact exist!

1. Yagi cheese - Originated from Japan.
2. Rubing cheese - Comes from the Yunnan Province of China and is very similar to paneer which is a cow's cheese from India

The grand history:

- First created by aliens on the planet Neptune after the Netherlands sent a probe into space in 1749 containing 3 young goats.
- To the surprise of the Dutch, the probe returned, but instead of goats, on the inside they found a mason jar full of goat's cheese. On the jar was a note that read "You better give us more goats or else we won't give you more cheese". The Dutch were shocked by this and upon tasting the cheese were even more shocked by the fact that the cheese was the best thing they had ever tasted. They sent 1000s of goats to Neptune over the next 37 years, but eventually they ran out so they couldn't get any more goat cheese from the aliens. This meant they had to make their own.

Concept 6: Information pertaining to concept 6...

- Words, words, words beautiful words, purely awesome words

Concept 7: Information pertaining to this concept...

- Additional point about concept one, perhaps a secondary detail

Concept 8: Information pertaining to concept 2...

- Words, words, words beautiful words, purely awesome words