

All Things Food: A bacon-y spread, glorious gelato, go-to goat cheese and feel-good chocolate

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Written by
WINI MORANVILLE
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Go-to goat cheese

When a recipe calls for goat cheese, how do you know which one to buy? After all, there are more than 6,000 goat cheese producers in France alone.

Here's a tip: When the goat cheese will be melted or heated in any way, look for semi-ripened or semi-aged goat cheese. This is the one with a soft, edible rind — as distinguished from the rindless cheeses often sold in plastic tubes in supermarkets.

You'll find semi-ripened French goat cheeses at select Hy-Vee stores, Gateway Market (2002 Woodland Ave., 515-243-1754) and The Cheese Shop of Des Moines.



If it will be melted or heated in any way, look for semi-ripened goat cheese with a soft rind.