



Harley Farms Goat Dairy

Award Winning Goat Cheese

Dee Harley rebuilt a 1910 cow dairy farm to house the cheesemaking room and milking parlor. Scattered across her 9 acre farm are 220 American Alpine goats who produce over 500 kids each Spring (definitely the time to visit!). Tradition and family are at the root of Harley Farms. And you can taste it in the cheese.



Monet Wheel

Pack Size: 1(one) - 4 Lb. (9 inch Wheel) or
1(one) - 8 1/2 Lb. (14 inch Wheel)

Our signature cheese. Wheels of chevre garnished with edible flowers and layered with herbs de Provence. The beauty of these cheeses are only surpassed by the taste. Perfect for catered events.



Chevre Mini Buttons

Pack Size: 24- 1.5 oz. Buttons

Chevre buttons coated and layered with a variety of fruits, nuts, herbs, spices and edible flowers. The Mini Buttons are great for individual servings and cheese courses. They can be ordered in single flavors or a mix pack Monet (w/edible flowers and herbs), Plain, Pepper, Dill, Herb and Cranberry Walnut.



Chevre in Oil

Pack Size: 12- 8oz. Parfait Jars

A decadent combination of chevre mini buttons marinating for three months in extra virgin olive oil, lemon juice, peppercorn, sundried tomato and rosemary. Excellent for hotel amenities, room service, and appetizers.



Goat Ricotta

Pack Size: 10 - 1 Lb. (approx.) Wheels

Simply the best Ricotta cheese. Won 1st Prize in America for its sweet and fresh taste. Low moisture. Drained of its whey for easy preparation



Chevre

Pack Size: 4 - 4Lb. Tub

The milk produced by our grass fed goats is well known for its mild, slightly tangy flavor with a soft finish. A step above a commodity goat cheese. Perfect to compliment any recipe.

Fromage Blanc

Pack Size: 4 - 4Lb. Tub

Voted best in America at the 2003 American Cheese Society Awards. A creamy, luxurious goat cheese.

Variety of uses from sauces to pastries. Can be

Here at Harley farms, we take pride in using traditional methods to make the freshest goat cheese you will ever want to eat...

Our goats roam freely in the special grasses planted in the pasture. They are lovingly dubbed "The Cheese Makers" as they are the ones who provide us with their rich, sweet milk. We milk the goats twice daily, in the early morning and early evening.

Each morning we pasteurize the fresh warm milk. Culture and vegetable rennet are added at the perfect temperature and the cheese curd begins to form. The next morning the curd is gently "flipped" into hand sown cheesecloth bags.

They are allowed to separate from the whey overnight until they reach the perfect balance in texture and taste.

Our hands then take over the work and a little salt is added. The "cheese" is then cooled and hand packed into molds and garnished with a variety of unique toppings.

The day is done and it is time to hang the cheesecloth bags out to dry and take off our aprons. The goats are contentedly nibbling the grass, which signals the beginning of another cheese making day!

Available from



Harley Farms Goat Dairy Pescadero, California

MMIV