



Iveta Kopajová

## Farm Delicacies

Goat Farm in Prosetín was founded in 2011. Its main activity is farming the brown shorthair breed of goats and dissemination of this Czech breed among other breeders. On the farm goat's milk is processed and a wide range of milk snacks are manufactured. These include Balkan type cheeses in different variations, whey cheese – Urda, Brynza cheese, yogurts or unique goat's ice cream.

All snacks are made from milk of the goats from their own livestock. The farm is a home to over thirty shorthaired brown goats and each year around fifty kids are born. The farm also organizes excursions for groups of children about the goat breeding and milk processing.

You can come across the farm products at fairs and markets in Hlinsko, in Vesely Kopec or other markets throughout the Czech Republic. You can order the products by phone, e-mail, in person at the farm in Prosetín or buy them in stores in Kovářov, Heřmanův Městec or in Pardubice.

**The following items have been certified the Quality of Hlinecko:**

### Collection of dairy products made from goat milk

- Fresh goat cheese of Balkan type in varieties (natural cheese, natural cheese with garlic, basil, nuts, chilli, cranberries, spicy herb mixture, spicy garlic mixture)
- Whey cheese – Urda
- Brynza cheese
- Goat ice cream – flavours: vanilla, strawberry with berries, coffee, mint



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All certified products are made exclusively from the milk from their own livestock.

**Goat cheese** – milk is pasteurized and allowed to precipitate with the use of rennet to achieve stiffer mass. Various seasoning ingredients (garlic, herbs, spices or nuts) may be added to the precipitated material. It is then filled into molds which have openings on the lower side so that whey can drain away. Cheese drips for hours in several pans. Subsequently, it is wrapped into foil and the cheese is either left to ripen or it is vacuum-sealed for maintaining durability.

**Whey cheese (Urda)** – cheese made of whey with white spreadable consistency.

**Brynzá cheese** – mature goat cheese, milled, salted and rubbed until smooth.

**Goat Ice Cream** – a mixture of goat's milk, sugar and additives whisked into consistency of coned ice cream.

The products have been certified by Pardubice region several times, flavoured goat urda cheese won the first place in the national competition of small producers of cheese and flavoured goat cheese placed third in the competition of goat and sheep breeders in the Slovak Republic.