

Boilíe

Irish Goat's Cheese Pearls



Boilíe goat's cheese pearls are hand-made and marinated in herbs and peppercorns in a golden, garlic infused oil that gently flavours the cheese and conserves its goodness. Boilíe is ideal for salads, snacks and picnics whilst the oil makes a perfect dressing for salads or marinade for meat.

Cheesemaking Heritage

Established as a farmer owned cooperative in 1898, Fivemiletown Creamery has a long tradition of making exceptional dairy products.

For over a hundred years our master cheesemakers have been using the purest milk from our herds that graze the lush pastures of the Clogher Valley to make distinctive cheeses, milk and butter. At Fivemiletown Creamery we believe that cheesemaking is an art and at its heart are two essential elements: the quality and purity of the milk and the skill and passion of the cheesemaker.

The traditional Irish recipe used in the Boilíe products has been perfected since the 1920's when it was first made in the farmhouse of the Brodie family in Cavan. The family recipe has been passed down through the generations and the heritage of this renowned cheesemaking family is now carried on at Fivemiletown Creamery.

Cheesemaker's Assurance

Since 1998 Ian McIntosh has perfected the art of cheesemaking. "All our soft cheeses are made slowly in small batches by hand and I can tell instinctively how the cheese will perform when I cut the curds. I am proud of the cheeses I make and I am glad to put my name on them".

Ian McIntosh

Pack Size

150g Tubs

200g Jars

1KG Tugs

Shelf Life

5Months





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The creamy lemony tang of the goats cheese makes O'Reilly's the perfect cheese for adding to fresh salads. O'Reilly's also adds a distinctive touch to toasted ciabatta or is wonderful when melted onto omelette.

O'Reilly's with mustard is hand rolled in freshly crushed mustard seeds which add a gentle background warmth and is ideal crumbled over a baked potato with fresh fresh rocket leaves.

Hand rolled in snipped chives, O'Reilly's with chives combines the light creaminess of our goats cheese with the fresh tasting mild onion flavour of chives. Perfect as an addition to salads and an ideal picnic cheese.

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Pack Size

Natural 70g Tub

Chive 70g Tub

Mustard 70g Tub

Natural 1Kg Log

Shelf Life

21 Days

