

# foodie flair

Meet Jozi's food-tastic entrepreneurs



## The whey forward

What do IT and cheese have in common? Not much, which is precisely why Louise Dawood left her job in tech – where she never felt she fitted – to focus on the exciting world of food.

It was while she was working at an Italian restaurant in Cape Town that she fell in love with that country's cheeses. With a move to Johannesburg imminent, she contacted the restaurant's cheese supplier to investigate the possibility of opening an inland franchise. 'I simply couldn't imagine not being able to get my hands on fresh mozzarella every day!' she laughs.

Although that idea didn't work out as planned, it provided the impetus for Louise to study cheesemaking in Italy. Armed with this knowledge, she established Curds and Whey in Fourways, and started production in 2017.

The reaction from Linden's Cheese Gourmet – arguably Johannesburg's leading authority on all things fromage – is proof positive of Curds and Whey's quality. Louise says she wasn't 'entirely ready' when she first introduced her mozzarella and burrata to these experts, but at the time she was looking for feedback rather than a stockist, so she decided to go ahead and present her wares. The owners placed an order immediately and since then, Curds and Whey has gone on to supply several restaurants.

Why do people love her cheese? 'Probably for the same reason I do. Instead of the strong flavour of a mature cheese, mozzarella offers a fresh, creamy bite.'

And her favourite way to eat it? 'I love a breakfast of burrata with honey, fruit and nuts. It's incredibly decadent!'

• Curds and Whey's cheeses are available at Cheese Gourmet in Linden, 011-888-5384, or visit [curdsandwhey.africa](http://curdsandwhey.africa) or call 072-231-5565.