‘The Farmer & The Foodie’ explores uses of goat milk at Sirocco Ridge Farm

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Is goat milk the greatest of all? In this episode of *The Farmer & The Foodie*, hosts Maggie Keith and Lindsey McClave learn about the versatility of goat milk at Sirocco Ridge Farm in Henryville, Ind., where they produce cheese and gelato from milk harvested on the farm. In the kitchen, goat cheese takes center stage as the hosts create a chive chèvre crostini with spring onion and green garlic confit, goat cheese gnocchi with ramp pesto, and goat cheese truffles. A 2026 KET production.

The Farmer & The Foodie
KET Saturday, March 28 • 3:30/2:30 pm
Stream on-demand at KET.org and the PBS app

Find all the recipes from *The Farmer & The Foodie* at KET.org/Farmer&Foodie.

The Farmer & The Foodie is funded in part by the KET Endowment for Kentucky Productions. The program is produced by Brandon Turner.

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