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Fine Cheeses

British Soft Cows Milk Cheese

KEY

Cheese Name	Un/Pasteurised/Vegetarian/Organic (U P V O)	Weight	County
Tasting/ producer Notes			

Alderwood U

1.8kg Approx

Dorset

Alderwood is a semi-soft washed rind cheese made from unpasteurised milk from a single herd of cows. During maturing it develops a natural mottled orange/ brown coloured rind, derived from the ripening mould and the natural flora of the area.

Bath Soft Cheese P V O

225g

Somerset

A soft organic brie-style cheese made by Graham Padfield at Kelston Bath from the unpasteurised milk of the farm's own herd. Made to an original 19th century recipe, the cheese is mild and creamy.

Celtic Promise U V

475g Approx

Dyfed

Supreme Champion at the British Cheese Awards in 1998 and 2005. This organic, unpasteurised cow's-milk cheese is washed with cider to give it a pungent aroma.

Bronze '06 British Cheese Awards (BCA)

Channel Island Brie P V

1kg Approx

Somerset

Made by the Lubborn creamery, this soft textured continental soft style cheese is made from Jersey and Guernsey herds from the rich Somerset pastures.

Clava Brie PVO 1.5k Approx Inverness

A smooth delicately flavoured brie with no added cream. Made on the family farm by Jill & Callum Clark using the milk from their organic dairy herd. Named after the prehistoric burial cairns of Balnuaran of Clava, a few miles away. The ir circular ring structure is mirrored in the brie;s shape.

Cornish Brie P V O 1kg Approx Cornwall

Produced by the Cornish Country Larder nr Newquay, this is a medium flavoured, creamy soft cheese.

Crowdie PVO 1kg Inverness

Another award winner from the Clark clan, winner of the best Scottish cheese 2008. It is a fresh curd cheese, deliciously soft and creamy with a clean fresh finish. Often eaten before a ceilidh to alleviate the effects of whisky! It freezes well for a short time.

Elmhirst Baby U V 310g Approx Devon

This triple cream cheese is mould ripened similar to a 'Vignotte'. It has a surprisingly light texture and a delicate flavour when young becoming more full bodied as it matures. **Gold '06 BCA**

Finn U O 220g Approx Herefordshire

A soft, cow's milk cheese, enriched by the addition of cream. Made by Charlie Westhead.

Kelston Park PVO 650g approx Somerset

White mould ripened round in shape. Suitable for cutting into wedges. The cheese takes its name from the parkland where the cows often graze.

Keltic Gold P V 1.5kg Approx Cornwall

A cow's milk, cider washed cheese with a soft sticky texture and a pungent edible rind. Its flavour is full and rounded with a delicate sweetness & note of acidity. **Best Semi-Soft Cheese British Cheese Awards 2006**

Baby Keltic Gold PV 350g Cornwall

As above but as an individual cheese

Oxford Isis P 500g Approx. Oxfordshire

This fresh cow milk cheese is sprayed and ripened with Oxfordshire honey mead over a period of time. The cheese alters in character and matures on to a creamy consistency and develops a pronounced flavour and flowery aroma.

Sharpham Brie **U V** **1.2kg Approx** **Devon**
A soft, surface-ripened cheese made from unpasteurised Jersey cow's milk at the Sharpham estate near Totnes in Devon.

Sharpham Brie Baby **UV** **250g Approx** **Devon**
As above but as an individual cheese

Somerset Brie **P V** **2.68kg** **Somerset**
A west country take on the French classic, ideal for cooking.
(Please note this cheese requires forward ordering)

Stinking Bishop **P V** **1.8kg Approx** **Gloucestershire**
A cow's milk cheese made by Charles Martell on his farm at Dymock. The cheese is matured by washing the rind with a perry made from Stinking Bishop pears, giving a rich, powerful flavour.

Stinking Bishop Baby **P V** **400g Approx** **Gloucestershire**
As above but as an individual cheese.

Tunworth **U** **250g** **Hampshire**
Made with milk that comes from their herd of traditional Ayrshire cows, Tunworth is a delicious creamy soft surface-ripened cheese. **Supreme Champion British Cheese Awards 2006**

Waterloo **U V** **900g Approx** **Berkshire**
Waterloo is a rich, buttery cheese. The cheese has a sweet and smooth taste. When young, it is mellow and fruity, with age the taste changes and it becomes more peppery.

Waterloo Baby **U V** **400g Approx** **Berkshire**
As above but as an individual cheese.

Win Green **240g** **Dorset**

Named after the highest point in North Dorset, this is an elegantly made soft white mould ripened cheese that is a conspicuous award winner (British Cheese Awards Gold Medal 2008).

Ready to eat from about six weeks but if left to mature becomes a very creamy tasting cheese. It is available in two formats; one that can be consumed in one sitting at 240grams (ideal for a cheese board), the other is large enough for a big dinner party at 800grams.

British Hard Cows Milk Cheese

Bells Bluemin White **PV** **850g Approx** **Yorkshire**

This is the first cheese created by Katie Bell, Judy Bell's eldest daughter. Made from local cow's milk, it is hand turned everyday to achieve the best mould ripening resulting in a truly luxurious texture and a delicate yet complex flavour.

Ditchheat Hill Cheddar (14 Month+) U V 23 – 29kg Somerset
 Ditchheat Hill has an impeccable pedigree as it is made by one of Somerset's cheese making royal families. The Green's have been making Cheddar in Somerset for over 100 years at their farm. The cheese is both tangy and moist with a real Herbaceous aroma and flavour. It is unique amongst the very small band of artisan raw milk Cheddars in that it is made from vegetable rennet.

Dunlop UVO 6kg Approx Inverness

Yet another award winner from the Clarks. Matured for 6 months in muslin giving it a rounded nutty, warm and creamy taste that lingers on the palate..

Godminster Cheddar P O V 400g Approx Somerset
 Waxed individual Cheddar. Milder than the traditional cheddars but still has some bite.

Isle of Mull U 50kg Approx. Isle of Mull
 A wonderful flavoured traditional clothbound cheddar style cheese. Made at Sgriob-ruadh farm , Tobermory in the Isle of Mull by Jeoff Reid.

Keens Cheddar (14 Month+) U 25-29kg Somerset
 Made using traditional rennet, unpasteurised cows milk and cloth-wrapped. The cheddar is then matured for approximately fourteen months to give a powerful flavour with a creamy texture. **Best Cheddar in Show World Cheese Awards 2006**

Montgomery Cheddar (14 Month+)U 20-23kg Somerset
 This is an unpasteurised cheddar, cloth-wrapped and matured for over a year, made by Jamie Montgomery and his family at North Cadbury in Somerset. **Best Cheddar in Show '06 BCA**

Westcombe Cheddar (12 Month+) U 23-29kg Somerset
 Made with unpasteurised milk and cloth wrapped the cheese is matured for 12 months +. It has a slightly moister flavour and is a little milder than Montgomery's. **Gold '06 BCA**

Quickes Raw Milk Cheddar U V 25kg Devon
 A raw cow milk cheddar. The taste is intense and complex and comes from the cloth wrapped truckles. The cheddars mature on the traditional wooden shelves of Home farm in Newton st. Cynes, nr Exeter.

Appleby's Cheshire U V 8.8kg Approx Shropshire
 The cheese is coloured with annatto - a natural vegetable dye - and has a moist, crumbly texture and tangy flavour.

Cheddar Gorge UV 2kg Approx Somerset
 The only cheddar to come from cheddar. The original. Matured in their own caves. Powerful stuff!

Kirkhams Mature Lancashire **U** **9-10kg Approx** **Lancashire**
The last farmhouse unpasteurised Lancashire is made by Ruth Kirkham at Goosnargh in the Ribble Valley, North-East of Preston. The cheese is firm and crumbly with a clean, lactic flavour. **Bronze '06 BCA**

Lincolnshire Poacher (14 Month+)U **20 –25kg** **Lincolnshire**
Great hard cheese to use in many ways. The Holstein cow milk cheese has a wonderful fruity, rich sweet flavour whereas the winter milk tastes more savoury even meaty.

Lyburn Gold **P V** **4kg Approx** **Wiltshire**
The cheese is matured for 3 months, but remains mild, Creamy and Supple, not dissimilar to an Asiago.
Gold '06 BCA

Miss Muffet **PV** **1.5kg Approx** **Cornwall**
Sweet continental style washed curd cheese with a supple texture and nutty creamy flavour- unique pink/grey natural mould rind.

Mull of Kintyre **PV** **520g** **Kintyre, Scotland**
Known as 'The angel's share' from its days as a distillery with its special whiskyreserves still held to be in the building, this is an award winning cheddar with a rich savoury taste and an extra mature flavour.

Olde Sussex **P V** **4kg Approx** **Sussex**
A farmhouse cheddar-type made from cows milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. It is matured for 6 months. **Silver '06 BCA**

Old Winchester (12 months+) **P V** **4kg Approx** **Wiltshire**
The cheese is matured for 12+ months. With hints of aged Gouda or even young parmesan the cheese is truly flexible. Perfect on a cheeseboard but also great for cooks.
Best modern British Cheese 2006 British Cheese Awards

Ryedale **PV** **850g Approx** **Yorkshire**
Another classic from the Bell family. It is the first white cows milk cheese to be made by them. Firm from the fridge, allow it to warm slightly nad it softens to a smooth luxurious cheese which is almost spreadable.

Sharpham Rustic **U V** **1.5kg Approx** **Devon**
A semi-soft, crumbly-textured cheese made from unpasteurised Jersey cow's milk at the Sharpham estate near Totnes in Devon. **Bronze '06 BCA**

Sharpham Rustic Garlic & Herb **U V** **1.5kg Approx** **Devon**
As above but with the addition of wild garlic & chives. The cows are also fed the wild garlic which enhances the flavour in their milk. **Best Flavour Added Cheese, 2006 British Cheese Awards.**

Single Gloucester ~ Martells **P V** **2.25kg Approx** **Gloucestershire**

Made with the milk from Charles Martells own herd of Old Gloucester cattle this classic Gloucestershire cheese is made with the milk from the morning milking.

Smoked Northumberland P V 2.2kg Approx Northumberland

Northumberland cheese is made in the old French tomme style. The smoking takes place slowly over oak chips. The taste is smooth and creamy with a superb smoke finish. It is made with vegetarian rennet.

Smoked Wedmore U V 2kg Approx Somerset

An unpasteurised oak-smoked Caerphilly made by the Duckett family in Wedmore, Somerset.

(Please note this cheese requires forward ordering)

Sparkenhoe Red Leicester U 12kg Approx Leicestershire

Cheese has traditionally been made on Sparkenhoe Farm, near Market Bosworth in Leicestershire since 1740. David & Jo Clarke have continued the tradition and daily hand make the UK's only unpasteurised, authentic cloth-bound Red Leicester. They use only top quality milk from their own pedigree Holstein Friesian herd. The cheese is tasty with a slightly flakey texture - typical of an excellent Red Leicester cheese.

Suffolk Gold P 3kg Approx Suffolk

A semi-hard farmhouse cheese, delicious flavour with rich golden colour. Perfect with oatcakes or an apple. Katharine Salisbury makes the cheese, her husband tends their Guernsey cows from which the cheese is made.

Swaledale Organic P V O 2.5kg Approx Yorkshire

A traditional cows' milk cheese from the Yorkshire Dales. This cheese has a moist texture, fresh, clean tang and buttery yet delicate flavour. Also available as both sheep's milk and goats' milk cheeses.

Teifi ~ Mature U V 4kg Approx Ceredigion

The cheese is similar to Gouda and has a deep sunshine-yellow interior. There are several varieties of Teifi, depending on the period of maturation. When young, the cheese has a fruity flavour, when aged, Teifi becomes hard and almost flaky. **Gold '06 BCA**

Trelawny PV 1.5kg Approx Cornwall

Naturally mould ripened traditional Cornish farmhouse cheese with a beautifully balanced clean citrus flavour and a creamy texture. Unique pink/gey edible rind developed in maturing room.

Baby Trelawny PV 350g Cornwall

As above

Tornegus P V 2kg Approx Somerset

Chris Duckett makes a delicious farmhouse Caerphilly in Somerset. This is matured in Surrey by washing the rind with Kentish wine, and sprinkling the cheese with lemon verbena and peppermint. The finished cheese has a pungent aroma and a smooth texture.

Wensleydale Traditional Richard III **P** **2kg Approx** **Yorkshire**
This is a cow's milk cheese with a very delicate, mild, slightly lemony, lactic flavour.

Westcombe Red **U** **2.5kg Approx** **Somerset**
Using the natural colouring of annatto Tom Has produced a red version of his farmhouse classic. Great value.

Wyfe of Bath **U O** **2kg Approx** **Somerset**
Wyfe of Bath is made with the organic cows milk. And as a hand-made single herd cheese, its taste changes slightly according to the season. Similar to a Gouda

British Blue Cows Milk Cheese

As always we can be proud of the fantastic range and quality of British blue cows milk cheeses available. We have always endeavored to maintain a list of regional artisan blue cows milk cheeses that are "real" as opposed to those manufactured in one part of the country and sold as a local cheese in another. The exception to this rule (There is always an exception where rules are concerned!) would be Shropshire Blue which has never been made in Shropshire, however Colston Bassett provide us with an exceptional cheese and we feel that its on our list on merit. We would also like to give Philip Stansfield of The Cornish Cheese Co a special mention after an exceptional 2006 British Cheese Awards where he picked up both the Best English & Best Blue Cheese Awards.

Bally Blue

Barkham Blue **V** **1.6kg Approx** **Berkshire**
A soft blue veined cheese with a strong creamy taste and a smooth, moist texture. It is firm to slice, melts in your mouth and becomes spreadable with age. Ready to eat in six weeks. **Bronze '06 BCA**

Blue Wensleydale **PV** **4kg Appox** **Yorkshire**
Made at Hawes creameries, North Yorkshire, crumbly textured blue veined cow cheese, smooth and tangy. Silmiliar to Stilton but with a mellower flavour. World Cheese Awards Gold 2006.

Cornish Blue **P V** **2.5kg Approx** **Cornwall**
A creamy cow's milk blue cheese made by the Cornish Cheese Co. in Liskeard. It is mild to medium in strength with a subtle, but delicious sweetness. **Best English & Best Blue Cheese, 2006 British Cheese Awards.**

Cornish Blue Baby **P V** **500g Approx** **Cornwall**
As above but as an individual cheese
(Please note this cheese requires forward ordering)

Cashel Blue **P V** **1.5kg Approx** **Co. Tipperary**

British Soft Goats Milk Cheese

We love British goats' cheese! With so many variations on offer it's always hard putting together this list, if we had our way I suspect the list would be endless. Sadly pragmatism must inevitably kick in. We believe that this listing represents an excellent cross section of Artisan Soft Goats' Cheeses. Once again a special mention for Charlie Westhead whose fantastic Perroche won Best Fresh Cheese at The 2006 British Cheese Awards.

Cerney Ash Pyramid U V 200g Approx Gloucestershire
A gorgeous ashed goat pyramid made by Marion Connisbee-Smith at North Cerney in Gloucestershire. Smooth, moussey cheese with a gentle goat flavour. **Silver '06 BCA**

Crofton U 800g Approx Cumbria
Thornby Moor dairy at Thursby, Carlisle produce this unusual semi soft lightly pressed mould rinded cheese made from a mixture of goat and cow milk.

Dorstone U V 150g Approx Herefordshire
First ashed, then mould ripened resulting in faint veining like Carrera marble! It is mellow & creamy with an 'ice-cream' texture and snowy white curd. Unpasteurised and made with vegetable rennet. **Bronze '06 BCA**

Golden Cross Log U V 225g Approx Sussex
This unpasteurised goats cheese is made near Lewes in East Sussex. The young cheese is rolled in ash and then matured for a couple of weeks to allow the growth of a natural rind, and the development of a more complex flavour. **Bronze '06 BCA**

Little Wallop UV 115g each Somerset
Made by White Lake Cheeses exclusively for Juliet Harbutt, founder of British Cheese Awards, and Alex James, formerly of Blur. It is washed in Somerset Cider Brandy and wrapped in vine leaves. Mild creamy and fresh when young it becomes mellow, slightly goaty and silky with a hint of apples, yeast and nuts as it ages.

Perroche Herb U 150g Approx Herefordshire
Made by Charlie Westhead in Golden Valley, Herefordshire. The cheese is made from unpasteurised goat's milk, but has a delicate, fresh flavour and comes rolled in fresh herbs. Available as Dill, Rosemary or Tarragon. **Best Fresh Cheese 2006 British Cheese Awards.**

Ragstone Log U 200g Approx Herefordshire
A matured goat's milk cheese made by Charlie Westhead in Golden Valley, Herefordshire. The cylindrical cheese develops a natural rind, firm texture and a pronounced flavour.

Timsbury Ash Pyramid U V 250g Approx Somerset
This goats' milk cheese is made by Mary Holbrook at Timsbury, just South of Bath. The cheese-mould is lined with charcoal to facilitate removal of the cheese once the whey has drained away. Light, moussey & fresh.

Timsbury Ripened Pyramid U V 200g Approx Somerset

Katharine

Quickes Goat Cheddar **P V** **2kg Approx** **Devon**
A wonderful hard goats' milk cheese, which is a cheddar in all aspects of its personality, from its earthy smell to its dense creamy texture. **Bronze '06 BCA**

Rachel **U V** **2kg Approx** **Somerset**
This washed rind (Brine wash) goats cheese has a very smooth clean flavour. The cheese is vegetarian and pasteurised. It is named after a friend of Pete's who he describes as Sweet, curvy and slightly nutty! Not unlike the cheese itself. **Bronze '06 BCA**

Ribblesdale Original **PV** **2kg Approx** **Yorkshire**
A hard and nutty goat milk from the Ashes farm, Settle.

Swaledale Goat **P V** **2kg Approx** **Yorkshire**
From the Yorkshire Dales and made by Mandy Reed of Richmond, this cheese has a moist texture, fresh, clean tang and buttery yet delicate flavour. **Bronze '06 BCA**

Ticklemore Goat **P V** **1.5kg Approx** **Devon**
The cheese is named after the street in Totnes where Robin Congdon and Sari Cooper have their cheese shop. It is a hard goats' cheese with a crumbly texture and mellow, complex flavour.

British Blue Goats Milk Cheese

Harbourne Blue **P V** **3kg Approx** **Devon**
Robin Congdon makes this blue goat's milk cheese at Totnes in Devon. As the cheese matures the flavour of goat diminishes and the end result is reminiscent of a good Roquefort.

Brock Blue **PV** **3kg Approx.** **Lancashire**
A blue veined cave aged goats milk from Carron Lodge, Nr Inglewhite village in Lancashire.

British Blue Buffalo Milk Cheese

Buffalo Blue Cheese **PV** **1.5kg Approx** **Yorkshire**
Made by Judy Bell, Thurst, North Yorkshire. A full fat soft, blue veined buffalo milk cheese, which is rich yet light on the palate.

Non Dairy Cheese

Quince and Damson Cheese PV 1.5kg Approx Kent

Made by England Preserves and grown in the fields of the Garden of England, this old traditional English accompaniment to the cheese and biscuit board complements the finest of cheese.

Membrillo

European Cheese Selection

French Soft Cows Milk Cheese

Ami du Chambertin U 250g Approx Burgundy

Soft ripened cheese from Burgundy. This specialty is washed with Burgundy Brandy "Marc de Bourgogne". It matures in its wooden box for 3 weeks.

Brie de Meaux ~ Donge U 3kg Approx Ile de France

Made East of Paris, this is the original French unpasteurised farmhouse Brie. Soft and creamy with a lingering taste.

Camembert Fermier U 250g Approx Normandy

Made with unpasteurised milk, this is Normandy's most famous cheese. It has a remarkably smooth texture and a taste reminiscent of wild mushrooms with a hint of yeast.

Chaource U 250g Approx Champagne

Soft cheese with white mould rind. Slightly sour, a little astringent and aromatic. This cheese is best when it is either very fresh or fully matured.

Delice d'Bourgogne U 2kg Approx Burgundy

Soft ripened triple-cream cheese from the Burgundy area. Crème fraîche is added during the manufacturing process. Its texture is very smooth and creamy and its flavour milky and delicate.

Delice d'Bourgogne Baby U 200g Approx Burgundy

As above but as an individual cheese.

Epoisse U 250g Approx Burgundy

Soft cheese with a washed rind. Thanks to the particular care – the rind is washed with Marc de Bourgogne (Burgundy Brandy) at least 8 times – this cheese has a strong flavour. Matured for approx. 7 weeks.

Fougerus U 800g Approx Ile de France

period of time. It is cut and heated on a spit so that it melts and can be scraped off with a knife. Its pate is slightly hard but melts well.

Reblochon Fermier **U** **500g Approx** **Savoie**
Just like in former times, this Reblochon is still made both in the morning and in the evening from freshly milked raw milk. This cheese is matured in humid cellars for 4 weeks and is washed twice a week. It reaches a maturity of about 2/3 and develops a thin white layer of mould. The paste becomes soft and creamy.

Saint Nectaire **U** **1.5kg Approx** **Auvergne**
Semi hard cheese from the Auvergne region. The rind is washed with salty water, which leads to the formation of grey, blue, green and yellow mould spots during the maturing process.

St Marcellin **U** **80g Approx** **Jura**
This specialty comes from the Vectors mountains and is made from raw milk. It is matured for about 4 weeks. The rind is covered by very fine white down and a few blue mould spots. The intensity of the mould spots depends on the season. Very creamy paste and sour, astringent flavour.

Vacherin Mont d'Or ~ Cutting **U** **2.8kg Approx** **Mont d'Or**
Unctuous cow's milk cheese from the French/Swiss border. Mild and creamy and sealed with spruce bark which imparts a faintly resinous tang to the cheese. Only made in the autumn when the cows come down from the high summer pasture.

Vacherin Mont d'Or ~ Medium **U** **800g Approx** **Mont d'Or**
As above but as a medium sized cheese

Vacherin Mont d'Or ~ Small **U** **500g Approx** **Mont d'Or**
As above but as an individual cheese

French Hard Cows Milk Cheese

Beaufort **U** **6kg Approx** **Haute Savoie**
Hard cheese. Indicators for the high quality are small cracks in the paste. This cheese is best stored in a wet cloth and at a temperature of 6-8°C. Matured for 6 to 8 months. The flavour is delicate and full-bodied.

Cantal Morin **U** **40kg Approx** **Auvergne**
Made only with milk from the rare breed of Salers cow. The cheeses are matured for 8 months to produce a fabulous Cantal Vieux. The resulting cheese is moist, yet full flavoured with buttery overtones and a sweet herbaceous flavour.

Comte St. Antoine AOC 10 / 14 mths **U** **3kg Approx** **Franche-Comte**
From the Alsatian region of Franche-Comté, adjacent to Switzerland. Similar to Swiss Gruyere but with more of an oily sweetness and a richer, nuttier flavour. It has a dark, tough, brushed rind and a smooth pale golden paste lightly scattered with holes.

Mimolette 24 Month **P** **3.2kg Approx** **Flanders**

Bocconcini is a fresh Mozzarella that comes in various sizes, packed in either water or brine.

Mozzarella di Bufala **P** **200g** **Central-South Italy**
Dating back to the thirteenth century, this is a fresh, stretched curd cheese made from unpasteurised milk and composed of very thin layers. It is yielding in texture, porcelain-white in colour and has a slightly sour taste. It is thought that mozzarella takes its name from the verb *mozzare*, meaning 'to cut'.

Taleggio **P** **2kg Approx** **Bergamo**
Taleggio is excellent for the cheese board and also for cooking. The taste is sweet, delicate, slightly sour and sometimes tangy.

Italian Hard Cheeses

Parmigiano Reggiano 30 Month **U** **4.75kg Approx** **Parma**
The taste is salty, sweet and rich and the texture hard and grainy. The 30 month cheese has an even greater depth and complexity of flavour.

Parmigiano Reggiano 30 Month **U** **1kg Approx** **Parma**
As above but as a 1kg cut.

Grana Padano 18 Month **U** **4.75kg Appro** **Lombardy**
A sister cheese to Reggiano, Grana Padano is best suited to cooking.

Pecorino Romano **P** **3kg Approx** **Sardinia**
Pecorino Romano is one of Italy's oldest cheeses. Legend has it that a shepherd filled his flask with sheep's milk before a long trip and the motion during the trip caused the milk to naturally ferment. The idea for a new cheese was born. Ewes milk.

Pecorino Sardo **P** **2.25kg Approx** **Sardinia**
Pecorino Sardo is a firm sheep's-milk cheese from Sardinia, Italy. It is also known as just Sardo and most authorities categorize Fiore Sardo as the same cheese as well.

Pecorino Dolce **P** **1.5kg Approx** **Tuscany**
Pecorino Dolce has a characteristic salty flavour with a fruity tang that becomes steadily more robust. It's fresher and younger than other Pecorinos.

Pecorino Rosso **P** **1.5kg Approx** **Tuscany**
2 - 3 months mature, or 'semi-stagionato'. The rind is naturally coloured with tomato pulp.

Pecorino Nero **UP** **2kg Approx** **Tuscany**
An artisan-made Pecorino from Monte Amiata, Tuscany. Made from sheep's milk, the cheese rind is darkened with the pulp of olive oil pressings, then matured for around 6 months.

Provolone Piccante **U** **3.5kg Approx** **Piedmonte**

Reypenaer Gouda V.S.O.P. P 10kg Approx Utrecht

The temperature and humidity of the Wijngaard maturing house improves the aroma, taste and texture of the Reypenaer as it ages. The result is the two year old VSOP. This is a rich, smooth cheese with a crystalline texture caused by the moisture loss. At two years the cheese has lost a quarter of its original weight. The flavour is intense, complex and well balanced.

Wyngaard Goat Gouda P 10kg Approx Utrecht

This wonderfully creamy goat Gouda is very white and delicate. At four months old it still has a smooth texture but has developed a very well rounded and full flavour. This is a fabulous price for such a delicious cheese.

Other European Cheeses

Appenzell P 3.5kg Approx Appenzell

A full-fat, semi-hard cow's milk cheese from Switzerland

Emmental (Block cut) P 2.8kg Approx Emme Valley

An unpasteurised cow's-milk Swiss cheese with a gentle flavour, made with gently heated curds. Carbon dioxide-producing bacteria are responsible for the formation of holes in the maturation process.

Gruyere (Block cut) P 2kg Approx Gruyere

Originating in the twelfth century from a Swiss town of the same name in the region of Fribourg Canton. Gruyere contains occasional small holes and has a nutty, fruity taste and dense, slightly grainy texture.

Jarlsberg P 2kg Approx Norway

The texture is buttery and rich, and the flavor is mild and slightly sweet. It is an all-purpose cheese, good both for cooking and for eating as a snack. It tastes somewhat nutty.

Von Muhlenen Gruyere

Gruyere Premier Cru U 2.5kg Approx Gruyere

Originating in the twelfth century from a Swiss town of the same name in the region of Fribourg Canton. Made from unpasteurised cow's milk, Gruyere contains occasional small holes and has a nutty, fruity taste and dense, slightly grainy texture. This Gruyere has been World Champion cheese a record three times.

For any further information on the above or producer referrals, please speak to Rupert on 07948 260 927.