

DOUBLE GLOUCESTER – APPLEBY’

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Natural (leaf wrapped, wood or cloth girdle)
TYPICAL AGE PROFILE:	12-16 weeks
APPROXIMATE WEIGHT(S):	6kg or 13.4kg
DIMENSIONS:	260mm (d) or 350mm (d), 140mm (h) or 155mm (h)
GEOGRAPHICAL ORIGIN:	Gloucestershire, England
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Holstein-Friesian crossed with Ayrshire and Montbeliarde
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL:	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Lance and Lucy Appleby first started making cheese at Shropshire-based Hawkstone Abbey Farm in 1952, going on to earn MBEs for services to cheesemaking.

The business was taken forward by their son Edward and his wife Christine, before passing to the third generation of the family, Paul and Sarah Appleby, who run the operation today, ably assisted by head cheesemaker Garry Gray.

Best known for making Cheshire, the company also makes a Double Gloucester using unpasteurised evening and morning milk from its own herd, which graze the salty pastures of the Cheshire Plain. The Applebys started making Double Gloucester in 1986 because there was so few farmhouse versions of the cheese being made at the time. Initially the family trialled batches of the cheese using an old recipe from Reaseheath College, where Lucy Appleby learned to make cheese. Eventually the family found its preferred recipe from the archives of the Ministry of Agriculture Fisheries and Food. Most of Appleby's Double Gloucester is sold to the US.

The curd is scalded at around 38oC, before the whey is drained and the curd cut into blocks, which are turned, stacked and broken up by hand. It is then milled, salted, moulded and pressed much harder than the company's signature Cheshire. The cheeses are cloth-bound and aged for three months upwards. The orange colour comes from the addition of annatto.

THE CHARACTER

The cheese has a dense, close texture with a buttery and nutty flavour.

PERFECT PARTNERS:

Pair with a medium dry perry or cider. The fruity notes and tannins frame the mellow cheese.

