

BLANCHE

THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Lactic set cheese or further ripening
POST-MAKE:	External mould/yeast ripened
SUB POST-MAKE:	Vermiculated rind - predominantly yeast
TYPICAL AGE PROFILE:	Two to three weeks
APPROXIMATE WEIGHT(S):	200g
DIMENSIONS:	4cm, 15cm (length)
GEOGRAPHICAL ORIGIN:	Evesham, Worcestershire, England
PROTECTED STATUS:	Brand
SPECIES OF MILKING ANIMAL:	Goat
BREED OF GOAT:	Nubian and British Alpine
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL	Vegetarian
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Based in Evesham, the Cheese Cellar Dairy is the in-house cheesemaking operation of cheese and fine food wholesaler Harvey & Brockless.

The company's head cheesemaker developed a range of lactic goat's cheeses using raw milk from Nubian and British Alpine goats from a farm in Oxfordshire, after spending time with a cheesemaker in the Loire Valley in France.

The goat's log Blanche sports a wrinkly alabaster coat, underneath which lies a smooth paste that is delicate and creamy.

THE CHARACTER

There are aromas of honey, which carry over in the final flavour, which is sweet, earthy and spicy. The cheese intensifies as it matures but still retains its texture making it perfect for slicing and grilling.

PERFECT PARTNERS:

Try with a Belgian-style wheat beer. The fragrant spice and gentle carbonation lifts the cheese to new heights.
