

COPY'S CLOUD

THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
SUB POST-MAKE:	Vermiculated rind - predominantly yeast
TYPICAL AGE PROFILE:	3-7 weeks
APPROXIMATE WEIGHT(S):	200g and 600g
DIMENSIONS:	200g = 10cm, 600g = 15cm, 200g = 3-4 cm, 600g = 3-4cm
GEOGRAPHICAL ORIGIN:	Wighton, near Wells- next- the- Sea, Norfolk United Kingdom
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Swiss Brown
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL:	Vegetarian
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Copys Cloud is a soft cheese with a white rind made by Catherine and her husband Stephen at Mrs Temple's Cheese. They use sustainable and responsible cheesemaking techniques to develop their cheeses. Biomass technology fuels the energy at the farm, using an anaerobic digester (which uses farm waste) to generate heat, hot water and electricity. They were granted Green Farmers of the Year in 2006 and since then they have adopted regenerative farming methods, reducing tillage, the use of fertilizers and sprays, promoting a better soil microbiome using cover crops. Commended in the CREAM Climate Sensitive Agriculture Awards 2023 and winners of Livestock Award from Aylsham Agricultural Association 2023. Awarded Bronze medal at British Cheese awards 2008, 2012 & 2014 Bronze. Silver in 2016. Artisan Cheese awards 2023 Silver.

THE CHARACTER

A soft camembert style cheese made from cows milk. Milder in taste than a Brie de Meaux with a buttery melting center.

Delicious melted, lathered on warm bread or baked.

PERFECT PARTNERS:

Rustic bread, local charcuterie and chilled dry cider.

