

# GURNEY'S GOLD

## THE BASICS

<b>MAKE:</b>	Soft
<b>SUB MAKE:</b>	Predominantly Rennet set cheese for further ripening
<b>POST-MAKE:</b>	Washed rind
<b>TYPICAL AGE PROFILE:</b>	4 - 10 weeks
<b>APPROXIMATE WEIGHT(S):</b>	1kg
<b>DIMENSIONS:</b>	In rounds = 10cm, In rectangles = 18cm, In rounds = 3cm, In rectangles = 12 cm
<b>GEOGRAPHICAL ORIGIN:</b>	Wighton, near Wells- next- the- Sea, Norfolk, United Kingdom
<b>PROTECTED STATUS:</b>	N/A
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>BREED OF COW:</b>	Brown Swiss
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL RENNET:</b>	Vegetarian
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	None



## THE STORY

Gurney's Gold is a soft washed rind cheese that takes its name from ancestral relative Cousin Gurney, who lived at Wighton as mentioned in the Paston Letters written in the 15th-17th Century. Gurney's Bank is now also known as Barclays, hence Catherine and Stephen including 'Gold' in the name of their cheese too. The rind is washed twice weekly for several weeks to promote the development of a golden rind and peachy skin. Gurney's Gold is closely related to French cheese Reblochon and the Italian Taleggio. Gurney's Gold won Gold at British Cheese Awards in 2015.

Catherine and Stephen 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 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.

## THE CHARACTER

A rind washed soft cheese with a golden peach rind and a softening paste.

### PERFECT PARTNERS:

Great on the cheeseboard with toasted cumin seeds. Use as a British alternative to Reblochon when making Tartiflette.