

HEREFORD HOP

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Flavoured or Smoked
SUB POST-MAKE:	External flavouring (rind pressed, wrapped, soaked)
TYPICAL AGE PROFILE:	Two months
APPROXIMATE WEIGHT(S):	3kg, 21.5cm (D) x 8cm (H)
GEOGRAPHICAL ORIGIN:	Gloucestershire, England
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Gloucester and other breeds
RAW/PASTEURISED MILK:	Pasteurised cows' milk
VEGETARIAN/ANIMAL	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Best known for making Stinking Bishop, Charles Martell also makes Single and Double Gloucester at his farm in Dymock, Gloucestershire. Hereford Hop is made in a similar way to the Single Gloucester, but instead of allowing mould to develop on the rind, he coats the exterior with toasted hops, which impart different flavours and textures. The cheese is made with full cream milk, which comes from Martell's own herd of Gloucester cows and other breeds on local farms.

THE CHARACTER

The paste has an open texture and is buttery and lemony with bitterness and crunchy texture from the hops.

PERFECT PARTNERS:

A cheese encrusted with hops deserves to be served with a good beer. Bitter, golden and dark ales are all good options.