RUTLAND RED

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:	6 months
APPROXIMATE WEIGHT(S):	3.6kg
DIMENSIONS:	24.5cm , 7cm
GEOGRAPHICAL ORIGIN:	Leicestershire, England
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Breed not specified
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A

THE STORY

The only pasteurised Red Leicester made in Leicestershire, Rutland Red gets its bright orange colour from the addition of annatto – a natural colourant derived from dried plant seeds. Made with pasteurised milk sourced from local farms and vegetarian rennet, the pressed cheese is wrapped in cloth and rubbed with butter before it is aged for at least six months.

Long Clawson Dairy began making cheese in 1912 when 12 local farmers came together to form a co-operative. The business remains a co-operative today, owned by around 30 local dairy farms within 30 miles of the dairy in the village of Long Clawson. Their milk is used to make Stilton, Shropshire Blue and a range of hard and flavoured cheeses.

THE CHARACTER

The rind is typically light grey but can sometimes have some surface blue mould. The texture is flaky with buttery and nutty notes, plus sweet caramel and fruit flavours.

PERFECT PARTNERS:

A great match for amber ales and bitters, but fruity red wines also work well. Also great with a handful or roasted hazelnuts and/or caramelised onion chutney.

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