



ACADEMY OF
CHEESE
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LEVEL TWO: MEMBER

75 CHEESE PROFILES



CONTENTS

BRITISH

- 2 Berkswell
- 3 Caerphilly
- 4 Cerney Ash
- 5 Cottage Cheese
- 6 Crowdie
- 7 Dorset Blue Cheese PGI (AKA Vinny)
- 8 Double Gloucester
- 9 Traditional Ayrshire Dunlop PGI
- 10 Lanark Blue
- 11 Traditional Lancashire
- 12 Lactobacillus helveticus cultured cheddar
- 13 Lincolnshire Poacher
- 14 Mayfield
- 15 Red Leicester
- 16 Re-milled, flavoured Cheddar
- 17 Rollright
- 18 Shropshire Blue
- 19 Stichelton
- 20 Stinking Bishop
- 21 Swaledale Cheese
- 22 Teifi Natural
- 23 Sharpham Ticklemore Goat
- 24 Tunworth
- 25 Wensleydale flavoured
- 26 Wigmore

- 27 Cornish Yarg

FRENCH

- 28 Banon PDO
- 29 Brie de Melun PDO
- 30 Fourme du Cantal PDO
- 31 Chaource PDO
- 32 Comté PDO
- 33 Emmentaler AOP
- 34 Fourme d'Ambert PDO
- 35 Langres PDO
- 36 Maroilles PDO
- 37 Munster-Géromé PDO
- 38 Ossau-Iraty PDO
- 39 Pont-l'Évêque PDO
- 40 Pouligny-Saint-Pierre PDO
- 41 Reblochon PDO
- 42 Rocamadour PDO
- 43 Saint-Marcellin PGI
- 44 Saint-Nectaire PDO
- 45 Tomme de Savoie PGI
- 46 Vacherin du Haut-Doubs or Mont d'Or PDO
- 47 Valençay PDO

ITALIAN

- 48 Asiago PDO
- 49 Buratta
- 50 Castelmagno PDO
- 51 Fontina PDO
- 52 Grana Padano PDO

- 53 Mascarpone

- 54 Provolone
- 55 Ricotta
- 56 Taleggio PDO

IRISH

- 57 Cashel Blue
- 58 Coolea
- 59 Cooleeney
- 60 Durrus
- 61 Killeen
- 62 Smoked Gubbeen

SPANISH

- 63 Cabrales PDO
- 64 Valdeón PGI
- 65 Queso Fresco
- 66 Torta del Casar PDO

REST OF WORLD

- 67 Fromage de Herve PDO
- 68 Halloumi
- 69 Brunost
- 70 Serra da Estrella PDO
- 71 Västerbottensost
- 72 Bergkäse
- 73 Tête de Moine AOP
- 74 Monterey Jack
- 75 Rogue River Blue
- 76 Stabilised Brie

BERKSWELL

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: plastic coating
TYPICAL AGE PROFILES:	Four to six months
APPROXIMATE SIZE(S):	3kg
GEOGRAPHICAL ORIGIN:	Warwickshire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Sheep, Friesian and Dorset
RAW/PASTEURISED MILK:	Raw sheep's milk
VEGETARIAN/ANIMAL RENNET:	Animal Rennet
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

The Fletcher family are stalwarts of the artisan cheese renaissance in Britain after launching their distinctive sheep's milk cheese in 1989. Berkswell is made with raw milk from East Friesian and Dorset breed sheep at Ram Hall, a 16th century farm in Berkswell close to Birmingham. It is often described as Britain's answer

to Manchego, but unlike the Spanish cheese is not pressed. Instead, the curd is shaped using kitchen colanders, giving the final cheese its flying saucer shape. The cheese is coated in a breathable plastic film and aged for around four to six months.

THE CHARACTER

The rind, which should not be eaten, develops interesting moulds ranging in colour from brown and orange to red and yellow. The paste is firm, compact and sometimes slightly grainy, while flavours range from fruity to savoury, with a pleasing sharpness in mature cheeses.

PERFECT PARTNERS:

Berkswell can exhibit fruity flavours, which match nicely with craft IPAs. Also good for grating over pasta, like Pecorino.

CAERPHILLY

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	External mould /yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Other mould ripened
TYPICAL AGE PROFILES:	One week to four months
APPROXIMATE SIZE(S):	4.5kg
GEOGRAPHICAL ORIGIN:	Caerphilly, Wales
PROTECTED STATUS:	The name Caerphilly is not protected so can be made anywhere, however Traditional Welsh Caerphilly has PGI status.
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

There's no mistaking a farmhouse Caerphilly thanks to its pretty two-tone interior, which is white and crumbly in the middle with a darker cream band running just underneath the natural rind. The young cows' milk cheese is named after the Welsh town near Cardiff where it originated. A favourite with miners, who were said to have taken wedges wrapped in cabbage leaves down into the pits, the cheese became increasingly popular in the 19th century with production spreading to Somerset, where it was adopted by cheddar makers. However, the rise of cheese factories in the UK and

US, and the damage wrought on farmhouse cheese production by the two world wars and rationing, meant that by the 1950s there was just one farmhouse Caerphilly maker left in the country - Chris Duckett in Wedmore. Today, most of the Caerphilly on sale in supermarkets is made in big factories, but there has been a mini-renaissance in artisan producers, including Westcombe Dairy, which adopted Duckett's recipe when he retired; Trethowan's, which makes Gorwydd; and Caws Cenarth.

THE CHARACTER

The crumbly, open-textured centre is slightly acidic with citrus notes, while the softer 'breakdown' beneath the velvet grey rind is rich and smooth with earthy, mushroom notes.

PERFECT PARTNERS:

Try it with a citrusy, hoppy ale or push the boat out with a white Burgundy. Also pairs well with dark chocolate.

CERNEY ASH

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Ash (charcoal)
TYPICAL AGE PROFILES:	One month
APPROXIMATE SIZE(S):	250g
GEOGRAPHICAL ORIGIN:	Gloucestershire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat
RAW/PASTEURISED MILK:	Raw goats' milk
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Cerney Mini Ash - a 140g cylindrical, ash-covered goats' cheese



THE STORY

Lady Isabel Angus fell in love with goats' cheese while living and holidaying in France. She learned how to make the famous Loire Valley cheese Valençay from a French farmer's wife and was so inspired that she returned to the Cotswolds in the 1980s and created a British version that has become a modern classic. Lady Angus passed away in 2016, but the business continues under the stewardship of her son Nicholas Angus and his wife Janet.

The truncated pyramid-shaped cheese, which is named after the village near Cirencester where it is made, takes three days to produce. Starter and rennet are added to the raw goats' milk on day one, the curd is moulded on day two, and on day three the young cheeses are demoulded and sprinkled with sea salt and oak ash.

THE CHARACTER

Beneath the black, ash-covered rind, Cerney has a smooth and soft texture when young, which becomes more dense and compact as it ages. The flavour also intensifies with time, starting out mild and lemony, but developing spicy and nutty notes.

PERFECT PARTNERS:

Hard to look beyond a pungent Sauvignon Blanc from the Loire Valley, but also try sparkling Vouvray and aromatic Belgian wheat beers.

COTTAGE CHEESE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST MAKE:	Flavoured or Smoked
FLAVOURED OR SMOKED SUB POST-MAKE:	External flavouring: dressed in whey, sour cream or cream
TYPICAL AGE PROFILES:	Unripened
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	UK, but made all over the world
PROTECTED STATUS:	Traditional cheese with no name protection
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Usually vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Flavoured with fruit, such as pineapple chunks, or herbs, including chives



THE STORY

Traditionally a way for farms to make the most of their milk once the cream had been skimmed for butter. The skimmed milk would be kept in a warm place until a yoghurt curd had formed from natural acidification. The whey would then be drained in a cloth bag to leave a moist, basic curd cheese, which was washed

and could be dressed with whey, sour cream or cream. Commercial production speeds up the process with the addition of starter cultures and rennet, and by heating the curd to expel more whey. Cottage cheese remains a supermarket staple because of its low-fat content.

THE CHARACTER

White, grainy chunks of curds, often dressed in soured cream, whey or cream. The flavour is extremely mild - dairy notes, salt and a little acidity.

PERFECT PARTNERS: Mix with fruit or use in cheesecakes or as a pancake filling.

CROWDIE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	N/A
TYPICAL AGE PROFILES:	Unripened
APPROXIMATE SIZE(S):	150g-1kg
GEOGRAPHICAL ORIGIN:	Scotland
PROTECTED STATUS:	Traditional Cheese with no name protection
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian (if used)
COMMONLY ENCOUNTERED VARIATIONS:	Sometimes rolled in pinhead oatmeal and crushed black peppercorns



THE STORY

Legend has it that this fresh lactic cows' milk cheese dates back to the Vikings or even earlier. Traditionally made by tenant farmers, known as crofters, with naturally soured skimmed milk, crowdie is a fresh and tangy lactic cows' milk cheese that is not dissimilar to cottage cheese.

The cheese is recommended for lining the stomach ahead of whisky-fuelled ceilidhs and is sometimes rolled in oats and pepper. Production of the cheese had all but disappeared by the end of the Second World War, but has been revived by a new generation of artisan cheesemakers in Scotland.

THE CHARACTER

The cheese is pale with no rind and has a soft, fluffy, sometimes mousse-like texture. Dairy flavours predominate with a pronounced acidity.

PERFECT PARTNERS: Often eaten with oatcakes, it is also a versatile ingredient in the kitchen, which can be used for topping carrot cakes and in cheesecakes or served with trout and potato scones.

DORSET BLUE CHEESE PGI (AKA VINNY)

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	Internal (blue) mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	12 to 20 weeks
APPROXIMATE SIZE(S):	500g-6kg
GEOGRAPHICAL ORIGIN:	Dorset, England
PROTECTED STATUS:	UK GI - Protected Geographical Indication (PGI)
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	PGI states raw milk *
VEGETARIAN/ANIMAL RENNET:	Typically vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Dorset Blue Cheese, which is better known as Dorset Blue Vinny, has its roots in the 18th and 19th centuries when cheese would be made from the left over skimmed milk from butter production. The Davies family at Woodbridge Farm, near Sturminster Newton, resurrected the recipe in 1980. Milk is left to stand for two hours, before being skimmed. After starter cultures and rennet are added, the curd is cut, stirred and heated. The resulting curds and whey are kept warm overnight. The following day, the whey is drained and the curds cut into blocks, which are stacked on

top of each and turned every 20-30 minutes. They are then broken up, salted, filled into moulds and lightly pressed. After four days the cheese is taken out of the moulds and the sides are rubbed down to allow brown mould coating to develop. The cheese is pierced at four weeks.

* The original PGI specification stated the use of 'raw milk', however milk has been pasteurised by the sole cheesemaker where TB restrictions make heat treatment necessary.

THE CHARACTER

The cheese has a firm texture and uniform colour with irregular blue/green veining and rough dry brown mould coating. The flavour is piquant and peppery.

PERFECT PARTNERS:

Nice served with Dorset Knobs – hard, savoury biscuits, made with bread dough. The spicy cheese also balances well with a sweet cider.

DOUBLE GLOUCESTER

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: cloth girdle for some traditional farmhouse cheeses. OR Artificial: matured in vacuum pack for creamery cheeses
TYPICAL AGE PROFILES:	Four months
APPROXIMATE SIZE(S):	2- 20kg
GEOGRAPHICAL ORIGIN:	Gloucestershire, England
PROTECTED STATUS:	Traditional cheese with no name protection
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow.
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Old Gloucester cows grazed the meadows that straddle the River Severn and its estuaries as far back as the 18th century. Cream was skimmed from their milk to make butter with the remaining milk used in Single Gloucester – a young, thin, fragile cheese eaten by the poor. Double Gloucester by contrast was much sought after by wealthy customers in cities across the UK and abroad. Made with full-fat milk, the cheese was prized for its rich flavour and orange hue from the addition of annatto. Farmhouse production largely died out in the 20th century, but there has been a revival of

small-scale production and the Old Gloucester breed in recent years. Some say Double Gloucester was so-called because the cheese was twice the size of Single Gloucester, while others argue it was because morning milk was added to evening milk (thereby 'doubling' the cream).

Traditional Double Gloucester can have either a natural rind or be bound in cloth. Creameries mature 20kg rindless blocks in vacuum packs.

THE CHARACTER

The paste has a warm golden colour and the texture is firm and close. Flavours take in mellow, buttery notes with a savoury element in more mature cheeses.

PERFECT PARTNERS:

A pint of bitter or a glass of cider work well. Also great with a medium-bodied red, such as Bordeaux.

TRADITIONAL AYRSHIRE DUNLOP PGI

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: cloth bound
TYPICAL AGE PROFILES:	Six to eighteen months
APPROXIMATE SIZE(S):	350g, 3kg, 20kg
GEOGRAPHICAL ORIGIN:	Dunlop, Ayrshire, Scotland
PROTECTED STATUS:	UK GI - Protected Geographical Indication (PGI)
SPECIES (AND BREED) OF MILKING ANIMAL:	Ayrshire cows
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Typically vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Smoked Dunlop



THE STORY

Dunlop was first invented around 1690 by Barbara Gilmour, a farmer's daughter and devout Presbyterian (Covenanter) from Ayrshire, who had learned cheesemaking in Ireland, where she had fled from religious persecution. On her return, she married a farmer in Dunlop and developed a cheese using whole Ayrshire cows' milk - an exciting innovation in an area where cheese had traditionally been made with milk that had been skimmed for butter. The creamy new product soon became popular across Scotland and was made well into the 19th century with improvements to

the recipe attributed to Joseph Harding. Following a decline in production, the recipe was revived in 1989 by Ann Dorward of Dunlop Dairy at West Clerkland Farm. The curd is scalded at 38°C, milled and pressed, before being bound in cloth. Ayrshire milk has relatively small fat globules, which are better retained in the curd, resulting in a golden, creamy cheese. Dunlop Dairy is still the only producer of PGI-protected Traditional Ayrshire Dunlop, although Dunlop is also made on Arran and Inverness.

THE CHARACTER

Pale golden in colour with a cylindrical shape and thin golden rind, Dunlop has a smooth, close texture that is slightly springy and moist when young due to the relatively high moisture content. The flavour takes in dairy and umami notes.

PERFECT PARTNERS:

Try with a refreshing golden ale, which cuts through the creaminess of the cheese.

LANARK BLUE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Internal (blue) mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	Six weeks to eight months
APPROXIMATE SIZE(S):	450g and 3.5kg
GEOGRAPHICAL ORIGIN:	Lanarkshire, Scotland
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Sheep. Lacaune
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Scotland's answer to Roquefort, Lanark Blue is made with milk from the same breed of sheep used to make France's most famous blue. The farm in Ogcastle near Carnwath was set up in the 1980s by Cambridge history graduate Humphrey Errington and is today run by his daughter Selina Cairns. It has its own flock

of French Lacaune ewes, which roam the Southern Uplands of Lanarkshire, a thousand feet above sea level, grazing on verdant grass and herbs. The animals are only milked between January and September with the cheeses matured to different ages from six weeks to eight month, so they are available all year round.

THE CHARACTER

The cheese has a thin grey natural rind, which forms as it is matured in the farm's cool stone stores, before being wrapped in foil. The bright white paste has streaks of green-blue mould and the flavour changes during the year with different age profiles and as the sheep graze different areas. At Easter the young cheese is sweet and mellow, but there's an intense tang to the mature versions around Burns' Night and Christmas.

PERFECT PARTNERS:

The cheese has a salty kick, which contrasts beautifully with sweet wines, but also works a treat with a nip of single malt whisky, possibly from one of the Islay distilleries.

TRADITIONAL LANCASHIRE

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from more than one day (traditional, farmhouse) OR Curd from single day (modern, creamery)
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: cloth girdle (traditional, farmhouse) OR Artificial: matured in vacuum pack (modern, creamery).
TYPICAL AGE PROFILES:	One to Six months
APPROXIMATE SIZE(S):	10-20kg
GEOGRAPHICAL ORIGIN:	Lancashire, England
PROTECTED STATUS:	Beacon Fell Traditional Lancashire Cheese PDO – must be made with cows' milk in the Fylde area of Lancashire
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker



COMMONLY ENCOUNTERED VARIATIONS: Creamy Lancashire is matured for four to 12 weeks. Tasty Lancashire is matured from 12 weeks up to a year.

THE STORY

One of England's great territorial cheeses, Lancashire was traditionally made by combining two or three days-worth of curd. This was because the farms that made it were so small they did not produce enough milk in a single day to make an entire cheese. The milk was set with rennet when still low in acidity, before the curd was cut, drained, stacked, pressed and broken up throughout the day to help remove whey as the acidity slowly increased. The older curds were mixed with fresh one-day-old curds, salted and pressed into 10-20kg rounds, before being cloth-bound and rubbed with butter. There were more than 200 farmhouse producers in 1939, but

numbers plummeted after the war and single-day factory production took over. Mrs Kirkham's in Goosnargh, which uses a two or three-day curd recipe, is now the last raw milk, cloth-bound Lancashire producer in the county. Other Lancashire producers typically use pasteurised milk and curd from a single day. The cheeses can be matured in vacuum pack or can be cloth bound, depending on the cheesemaker. The term 'Lancashire' is not protected, so the cheese can be made anywhere. There is, however, a PDO for 'Beacon Fell Traditional Lancashire Cheese', which must be made with cows' milk in the Fylde area of Lancashire.

THE CHARACTER

Creamy Lancashire has an open, fluffy texture and a buttery flavour with a gentle tang and underlying savoury notes. These savoury notes are much more pronounced in Tasty Lancashire, which has a drier texture and long nutty finish.

PERFECT PARTNERS: Lancashire and Eccles cake is one of life's greatest pleasures. The rich buttery notes of a white Burgundy also marry well with the mellow cheese.

LACTOBACILLUS HELVETICUS CULTURED CHEDDAR

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: matured in vacuum pack
TYPICAL AGE PROFILES:	Various
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Britain, but the name 'cheddar' is not protected so is made in many countries throughout the world
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Typically vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

There is no protected status for the term 'cheddar', so the cheese can be, and is, made anywhere. While round truckles of farmhouse cheddar are often cloth-bound and made with raw milk, block cheddar is made on a much larger scale in factories using pasteurised milk. Traditional cheddar is characterised by a savoury tang, but cheeses are also made that are much sweeter in flavour with more fruit and caramel notes. This is due to the use of a particular starter culture – Lactobacillus helveticus – which is commonly found in Alpine cheeses. The bacteria helps decrease bitterness,

increase sweetness, accelerate ripening and promote the formation of calcium lactate crystals in the paste of the cheese.

Cheddars made with Helveticus starters have long been common in the US and have become popular in the UK where most block cheddar manufacturers and some artisan producers have adopted the practice. The rise of this style of cheddar is a bone of contention with many traditional cheesemakers, who argue that the true taste of the cheese is being lost.

THE CHARACTER

Caramel and tropical fruit flavours, such as pineapple, are common flavour traits of cheddars made with Helveticus starters. Crunchy calcium lactate crystals are also likely in more mature cheeses.

PERFECT PARTNERS: Great for sandwiches and melting on toast or pasta. Bitter beers are a traditional accompaniment.

LINCOLNSHIRE POACHER

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: plastic coating
TYPICAL AGE PROFILES:	14 to 16 months
APPROXIMATE SIZE(S):	20kg
GEOGRAPHICAL ORIGIN:	Lincolnshire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow, Holstein Friesian
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal rennet
COMMONLY ENCOUNTERED VARIATIONS:	Smoked Lincolnshire Poacher Vintage Lincolnshire Poacher (18-22 months) Double Barrel (over 24 months)



THE STORY

A cheddar that is influenced by Alpine cheeses, such as Gruyère, Poacher is actually produced on the edge of the Lincolnshire Wolds by brothers and fourth-generation farmers Simon and Tim Jones. Made with unpasteurised milk from their own herd and matured for 14-16 months, the cheese was first developed in

1992 with the help of Welsh cheesemaker Dougal Campbell, who made a similar cheese called Tyn Gryg. The cheese is made in a similar way to Cheddar – the curds are heated to 41°C, stacked and turned by hand, and pressed. The rind is painted with a plastic coating, which enables the cheese to breathe as it matures.

THE CHARACTER

The cheese has a smooth, compact and creamy texture, and a wide range of flavours from tropical fruits to nutty, savoury notes.

PERFECT PARTNERS:

A few slices on Lincolnshire plum bread is hard to beat. Also works well with the caramel notes of bitter and the sweetness of Sauternes.

MAYFIELD

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: wax coat
TYPICAL AGE PROFILES:	Six months
APPROXIMATE SIZE(S):	18kg
GEOGRAPHICAL ORIGIN:	Sussex, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow,
RAW/PASTEURISED MILK:	Pasteurised milk
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Former chef Arthur Alsop makes around a dozen different cheeses at his dairy in East Sussex, but is best known for Mayfield – a holey, Swiss-style cheese, named after a nearby village. The cheese, made with pasteurised cows' milk from several local farms, may look like an Emmental, but also has a lot in common with Gouda. Rather than cooking the curd, it is heated to around 36°C and then washed, which involves removing a percentage of the whey and replacing it with hot water. This gives the cheese a smooth

pliable texture and sweet flavour. Like Emmental, the holes in Mayfield are produced by a bacterium - Propionibacterium – which is part of the starter culture mix. The bacteria create carbon dioxide as the cheese is matured, which is trapped in the cheese and creates small eyes.

The cheese is pressed, brined and waxed, before being aged for around six months.

THE CHARACTER

Beneath the waxed rind, the golden paste is semi-soft with a pliable texture and a scattering of small eyes. Caramel, fruit and nutty flavours predominate.

PERFECT PARTNERS:

A sparkling wine from Sussex is a nice match. Try one of Ridgeview's sparkling rosés which have gentle red fruit flavours that dovetail with the cheese's sweetness. An IPA with tropical fruit notes also works well.

RED LEICESTER

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: creamery cheeses are matured in vacuum pack OR Natural: traditional farmhouse cheeses are wrapped in a cloth girdle
TYPICAL AGE PROFILES:	Four to six months
APPROXIMATE SIZE(S):	10-20kg
GEOGRAPHICAL ORIGIN:	Leicestershire
PROTECTED STATUS:	Traditional cheese with no name protection
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker
COMMONLY ENCOUNTERED VARIATIONS:	Vintage, aged for 18months



THE STORY

Most Red Leicesters are produced in large, rindless blocks in factories, before being aged in plastic. But the farmhouse cheese is a very different proposition. Historically made on farms in Leicestershire (which would also make Stilton), the hard, pressed cheese has long been dyed orange with the addition of annatto – a natural colourant derived from dried plant seeds. This was probably done from at least the 17th century as a marketing technique to make cheeses

that had been made with skimmed milk look richer and more attractive. Farmhouse production died out after the Second World War, but was revived in 2006 by the Leicestershire Handmade Cheese Company at Sparkenhoe Farm in Leicestershire, which makes a cloth-bound Red Leicester using raw milk from their own herd. The 20kg mill-stone shaped rounds are typically aged for around four to six months.

THE CHARACTER

The texture is compact but flaky with buttery and nutty notes. It's a cheese often described as 'mellow'.

PERFECT PARTNERS:

The malty backbone and sweetness of bitter or amber ales are a great combination, but juicy red wines with restrained tannins also work well.

RE-MILLED, FLAVOURED CHEDDAR

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Flavoured or Smoked; Wrapped, Rolled or Processed
FLAVOURED OR SMOKED SUB POST-MAKE:	Internal flavouring
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Re-milled or other breakage of the curd, Artificial: matured in vacuum pack
TYPICAL AGE PROFILES:	Various
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Various
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Typically vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Re-milled, flavoured cheddar is one of the most popular categories of so called 'flavour-added cheeses' with common additions including chilli, garlic and herbs or cranberry. Typically made following the block cheddar process, the cheese is matured in plastic for

anywhere from a few months to two years before being broken up in a mill. Ingredients, such as herbs, spices or dried fruit, are added, before it is reformed back into cheese. The mass can be moulded into a variety of shapes and is waxed or packaged.

THE CHARACTER

The milling process often gives the cheddar a softer, less structured texture. The flavour largely depends on how long the cheese has been matured and which flavours are added.

PERFECT PARTNERS:

Depends on the flavour added.

ROLLRIGHT

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; Wrapped, Rolled or Processed
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: wood girdle band
TYPICAL AGE PROFILES:	Four to eight weeks
APPROXIMATE SIZE(S):	500g-1kg
GEOGRAPHICAL ORIGIN:	Gloucestershire, UK
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Mixed herd, but majority Brown Swiss
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

David Jowett trained at the School of Artisan Food and worked for some of the country's best cheese shops and makers, before setting up King Stone Dairy near Chipping Norton. He moved production to a larger dairy at organic dairy farm Manor Farm in Chedworth, Gloucestershire in 2019. The company's soft and gooey

cheese is washed in brine to create a pretty orange rind and is wrapped in a spruce band to hold it together as it matures, much like Vacherin Mont d'Or. It is named after a local landmark - a collection of Neolithic and Bronze Age standing stones called the Rollright Stones.

THE CHARACTER

The texture has a velvety, crème fraîche quality, while the flavours range from rich dairy notes to a long savoury finish, plus aromatic hints of pine from the spruce.

PERFECT PARTNERS:

A good beer cheese. Try with a brown craft ale. The malty backbone matches up to the washed rind, while bitterness from the hops contrast with the creaminess.

SHROPSHIRE BLUE

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	Internal (blue) mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	10 to 13 weeks
APPROXIMATE SIZE(S):	7.5kg
GEOGRAPHICAL ORIGIN:	UK
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

There's a certain amount of disagreement about when and where Shropshire Blue was first invented, but what can be said is that, despite the name, it did not actually originate in Shropshire. According to some, the blue cheese was first developed by a Cheshire cheese grader called Dennis Biggins in the 1930s. Others say it was the brainchild of a cheesemaker at Castle Stuart Dairy in Inverness, who in 1970 adapted a Stilton recipe

by adding annatto to give it a sunset orange colour. What we do know is that Stilton makers eventually adopted the cheese as their own with production focussed in the East Midlands, although it is also now made in Shropshire and other counties as well. The cheese is made in a similar way to Stilton, but has more sweetness and a softer texture.

THE CHARACTER

The cheese is characterised by a natural rind, orange interior and spider's web of blue veins. The texture is giving and ever so crumbly with a full mellow flavour of sweet dairy notes and gentle spice.

PERFECT PARTNERS:

Port, dessert wines and dark beers are all great matches.

STICHELTON

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	Internal (blue) mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	12 weeks
APPROXIMATE SIZE(S):	7kg
GEOGRAPHICAL ORIGIN:	Nottinghamshire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Holstein-Friesians
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Animal rennet
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

This raw milk blue cheese is made to a traditional Stilton recipe at the Welbeck Estate in Nottinghamshire, but can't be called Stilton because the PDO forbids the use of unpasteurised milk. Cheesemaker Joe Schneider set up Stichelton Dairy with Neal's Yard Dairy founder Randolph Hodgson in 2006, and the pair have long lobbied for the PDO to be changed to include raw milk, so far without

success. The cheese is made with animal rennet and uses the same blend of starter cultures (MT36, supplied by Barber's in Somerset) used by the last maker of raw milk Stilton - Colston Basset, which switched to pasteurised milk in 1989. Cheeses are hand ladled, pierced at around six weeks and matured for around 12 weeks. Stichelton is the old name for the town of Stilton in Cambridgeshire where the cheese was traded.

THE CHARACTER

Stichelton begins white and crumbly, but as it matures the blue veins create a soft, smooth, creamy paste. The rind is characterised by an orange-red crust with an occasional light sprinkling of white, which adds a washed rind note to the cheese. The flavours change during the seasons, but expect balanced, long-lasting sweet, dairy, spicy and umami notes.

PERFECT PARTNERS:

Port is the obvious choice, but the sweet, brambly flavours of sloe gin or a fiery Madeira can also work well.

STINKING BISHOP

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; Wrapped, Rolled or Processed
WASHED RIND SUB POST-MAKE:	Flavoured wash solution
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: wood girdle (larger cheeses encircled by beechwood band)
TYPICAL AGE PROFILES:	Over six weeks
APPROXIMATE SIZE(S):	500g or 1.8kg
GEOGRAPHICAL ORIGIN:	Gloucestershire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Nuns of Caen - a sheep's milk version washed in pear spirit. Slack ma Girdle - an unwashed, cow's milk version



THE STORY

Despite its famously powerful aroma, Stinking Bishop is actually named after a type of pear that grows in Gloucestershire that is used for making perry (pear cider). The full-fat, soft cheese is also washed in perry, which helps create the pungent, sticky orange rind. Developed in 1994 by Dymock-based farmer Charles Martell, Stinking Bishop comes in two sizes. The

larger cutting cheeses are supported by a collar of beechwood, while the smaller versions come in a round wooden box. Martell makes several other cheeses, such as Hereford Hop, Slack-ma-Girdle and the sheep's milk Nuns of Caen. He also helped revive the production of Single and Double Gloucester in the county and distils his own pear and apple spirits.

THE CHARACTER

The orange rind has strong, meaty aromas, but the supple interior is surprisingly sweet and mild with aromatic buttery notes a feature.

PERFECT PARTNERS:

Perfect with a glass of perry and slice or two of fresh pear. Also works well with robust red wines.

SWALDEDALE CHEESE

THE BASICS

MAKE:	Crumbly
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: wax coat
TYPICAL AGE PROFILES:	Six to twelve weeks
APPROXIMATE SIZE(S):	1kg, 2.5kg
GEOGRAPHICAL ORIGIN:	Swaledale, North Yorkshire, England
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Swaledale Blue and Smoked Swaledale



THE STORY

Swaledale Cheese has been made in the North Yorkshire Dale of the same name for centuries. Originally made with the milk from Swaledale sheep, but cows' milk versions appeared in the 17th century with the introduction of dairy cattle to the region.

Production declined dramatically in the 20th century, eventually dying out until Richmond-based Reed family revived production of the cheese in 1986 as the Swaledale Cheese Company and secured PDO's for Swaledale Cheese made with either sheep or cows' milk in 1996.

THE CHARACTER

Coated with blue-grey natural mould, the cheese is semi-hard with a moist crumbly texture and white interior. The flavour is sweet and milky with a gentle tang.

The company was taken over by Richard Darbshire and Bengt Odner in 2019, who subsequently moved production away from Swaledale to a farm near Leyburn. The new premises were outside the designated production area, so the company applied to have the PDO cancelled.

Milk from a local farm is pasteurised, starter cultures and then rennet are added. The curd is cut and stirred at 28°C, before the whey is drained and the curd cut into blocks, broken up by hand and filled into muslin-lined moulds. The cheeses are lightly pressed over 18 hours, brined and aged for six to 12 weeks.

PERFECT PARTNERS:

Try with Champagne or a light-bodied red. Traditional British bitters also work well.

TEIFI NATURAL

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: plastic coating
TYPICAL AGE PROFILES:	Three to twelve months
APPROXIMATE SIZE(S):	1kg-15kg
GEOGRAPHICAL ORIGIN:	Carmarthenshire, Wales
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Flavoured versions include: Seaweed; Sweet Pepper; Cumin; Garlic; Garlic & Onion; and Nettle



THE STORY

Originally from Holland, John Savage-Onstwedder moved to West Wales in 1982 in search of rural self sufficiency, setting up Caws Teifi on a farm in Ceredigion in the Teifi Valley. A key player in the renaissance of Welsh cheese, the company's flagship cheese is based on a Gouda recipe and is made with raw milk from a single herd close to Cardigan Bay.

It comes in various sizes and is aged for different lengths of time. Flavoured versions of the cheese, including additives such as nettles and cumin seeds, are also available. The cheese is made by washing the curd, before pressing and brining. The rind has a plastic coating.

THE CHARACTER

The texture is dense and smooth with a sweet, mellow flavour full of rich dairy notes, which become more intense and savoury as it matures.

PERFECT PARTNERS:

A rich Chardonnay works well with the cheese's sweet, buttery flavour.

SHARPHAM TICKLEMORE GOAT

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Three to eight weeks
APPROXIMATE SIZE(S):	1-1.5kg
GEOGRAPHICAL ORIGIN:	Devon, England
PROTECTED STATUS	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Toggenburg-Saanen
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

The Sharpham Estate near Totnes is home to a thousand-year-old farm, which has stunning views of the Devon landscape, plus its own vineyard and creamery. Milk from its herd of Jersey cows is used to make a range of soft cheeses, but the estate is also well-known for goats' cheeses, made with milk from a herd of Toggenburg-Saanen goats at Button Farm

on the edge of Dartmoor. Ticklemore was originally developed by Robin Congden at the nearby Ticklemore Dairy (famous for making blues, such as Beenleigh and Harbourne), but the recipe was passed to Sharpham. The cheese is drained in cheese moulds for 48 hours then hand salted and moved to a cool maturing room.

THE CHARACTER

The texture is moist and slightly crumbly with small eyes and a zesty, lemony flavour. It can sometimes be soft just under the white, bloomy rind.

PERFECT PARTNERS:

Works well with with figs, ripe pears, dates and beetroot. A crisp white wine is a safe bet for a drinks match.

TUNWORTH

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Six to eight weeks
APPROXIMATE SIZE(S):	250g
GEOGRAPHICAL ORIGIN:	Hampshire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

This Camembert-style cheese has been a star of the British cheese renaissance ever since it was first launched in 2005. Made by Stacey Hedges and Charlotte Spruce of Hampshire Cheeses in Herriard near Basingstoke, using milk from a nearby farm, the curd is hand ladled to ensure a smooth silky texture.

The distinctive wrinkly rind is formed by a mix of yeasts including *Geotrichum* and white *Penicillium* moulds. Tunworth is named after a nearby village and is wrapped in wax paper and packaged in a poplar box.

THE CHARACTER

The thin wrinkled rind is white and speckled with ivory yeasts, and the glossy paste becomes increasingly gooey as the cheese matures. Sweet vegetal notes - think mushroom and cabbage - preside.

PERFECT PARTNERS:

Great for baking, especially when studded with crushed garlic, rosemary and chilli flakes, or a few slices of truffle. A tricky cheese to match with red wine - the tannins can clash with the creaminess of the cheese. Try cider or beer instead. A crisp Pilsner is a refreshingly good match.

FLAVOURED WENSLEYDALE

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	Flavoured or Smoked; Wrapped, Rolled or Processed
FLAVOURED OR SMOKED SUB POST-MAKE:	Internal flavouring
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Re-milled or other breakage of the curd and Artificial: matured in vacuum pack
TYPICAL AGE PROFILES:	One to two months
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Yorkshire, UK
PROTECTED STATUS:	Yorkshire Wensleydale has PGI Status
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Typically vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Wensleydale's origins can be traced to the 12th century when French Cistercian monks began making a sheep's milk cheese in the region in what was believed to have been an attempt to recreate Roquefort. The recipe passed to local farmers after the dissolution of the monasteries and evolved into the crumbly cows' milk cheese of today. Its tart, milky flavour and crumbly texture make it a good choice for flavouring. Ingredients can be added to the curd when it is first milled, during

the make process, and the cheese is then matured with the additives within. More commonly, the cheese is made and aged without any additives, before being broken up or re-milled and the ingredients added at the end of maturation. The cheese is then reformed into the required shape by remoulding or extrusion. This reformed flavoured Wensleydale typically has a softer, pastier texture. Common additives include cranberries, apricot or ginger.

THE CHARACTER

Wensleydale can be made anywhere, but Yorkshire Wensleydale must be made in the Wensleydale area of North Yorkshire, under terms of its PGI, which also allows flavoured versions of the cheese. The fruity tang of cranberries is a classic addition with the acidity of the fruit dovetailing with the lemony notes of the cheese, while providing a striking colour contrast.

PERFECT PARTNERS:

Much depends on the flavour that is added, but IPAs can work well with these cheeses - the bitterness stands up to the acidity. Light fruity reds also work well with the creaminess.

WIGMORE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Three to eight weeks
APPROXIMATE SIZE(S):	400g and 800g
GEOGRAPHICAL ORIGIN:	Berkshire, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Sheep, Dorset Friesland cross
RAW/PASTEURISED MILK:	Unpasteurised (Thermised)
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Anne Wigmore first started making cheese more than 30 years ago in a converted shed in her back garden near Reading. It was meant to be a part-time job to fit in around having a family, but it soon became a lifetime's work for her and husband Andy. Wigmore is a luscious sheep's milk cheese, which is made with

thermised milk which involves heating the milk to sub-pasteurisation temperatures. The curd is washed by removing some of the whey and replacing it with hot water, which gives the cheese a delicate sweet flavour and gooey texture.

THE CHARACTER

Sweet and lactic with a semi-soft texture when it first leaves the dairy at six weeks old, it becomes nutty and oozy as it ages. The bright white mould on the rind also becomes darker with brown patches over time.

PERFECT PARTNERS:

The rich cheese envelopes the dried fruit notes of a 20-year Tawny Port, while the cheesemakers recommend Muscat de Rivesaltes - a sweet, fragrant, fortified white wine from Roussillon in the South of France.

CORNISH YARG

THE BASICS

MAKE:	Crumbly
CRUMBLY SUB MAKE:	Curd from a single day
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: leaf wrapped (nettle leaves)
TYPICAL AGE PROFILES:	Six to 12 weeks
APPROXIMATE SIZE(S):	900g and 3.3kg
GEOGRAPHICAL ORIGIN:	Cornwall, England
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	A heart-shaped version is also made by Lynher Dairies. Cornish Yarg's sister cheese is Wild Garlic Yarg, coated with wild garlic leaves instead of nettles.



THE STORY

Cornish Yarg was first produced more than 30 years ago on Bodmin Moor by a farmer named Alan Gray (Yarg is Gray spelled backwards), who found a seventeenth century recipe for a nettle-wrapped cheese in an attic. Today the cheese is made by Catherine Mead at Lynher Dairies in Ponsanooth near

Truro, who employs a team of foragers to scour the Cornish countryside in search of nettles each spring. These are frozen and then hand-painted onto the cheese. As it ripens the leaves attract a delicate layer of white mould.

THE CHARACTER

It's a young fresh cheese with a gentle citrus flavour. The texture is creamy just under the rind but it is firm and slightly crumbly at the core. The leaves are brushed onto the cheese in concentric circles and impart a delicate, mushroomy taste as it matures.

PERFECT PARTNERS:

Works well with pale ales, ciders and full-bodied, zesty white wines.

BANON PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould / yeast ripened; Wrapped, Rolled or Processed
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Other mould ripened
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: leaf wrapped (chestnut leaves)
TYPICAL AGE PROFILES:	15 days to eight weeks
APPROXIMATE SIZE(S):	90g-110g (without leaves)
GEOGRAPHICAL ORIGIN:	Provence, France
PROTECTED STATUS:	PDO – made with raw goats' milk in the following departments: Alpes-de-Haute-Provence; Haute-Alpes; Vaucluse; and Drôme
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Commune Provençale, Rove and Alpine breeds.
RAW/PASTEURISED MILK:	Raw goats' milk
VEGETARIAN/ANIMAL RENNET:	Typically animal rennet



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

A unique French cheese shaped by the hills and mountains of Provence. The hot, dry and sparse landscape is well suited to grazing goats, while the climate precludes slow acidification of the milk (it would spoil in the high temperatures). Instead, high levels of rennet are used to quickly set the curd. After 5-10 days maturation, the young cheese is wrapped in brown

chestnut leaves, dampened in boiling water or vinegar, and tied with raffia for protection and to add aromatic flavours as it matures. Named after a small town, Banon has been made since at least the 18th century, although cheesemaking in the region stretches back much further. Legend has it that a Roman emperor ate so much of an early version of Banon that he died.

THE CHARACTER

Moulds on the rind break down the paste as it matures until it is soft and runny. The flavour is mild to begin with but becomes more intense with age with pronounced earthy, vegetal and animal notes.

PERFECT PARTNERS:

The acidity of Chenin Blanc contrasts nicely with creamy young cheeses, or try a fruity Provençal Rosé, which will stand up to the more intense flavours of a mature Banon.

BRIE DE MELUN PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Four to 10 weeks
APPROXIMATE SIZE(S):	1.5kg
GEOGRAPHICAL ORIGIN:	Seine-et-Marne, France
PROTECTED STATUS:	PDO – Can only be made with raw cows' milk in the following Departments: Seine-et-Marne; plus parts of Aube and Yonne
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	Brie Noir – Melun aged for around eight months until dark and hard



THE STORY

Said to be the granddaddy of all Bries, Brie de Melun is smaller and typically stronger in flavour than its more famous cousin from Meaux. The area east of Paris in which the cheese can be made is also smaller and the production process is different. While Brie de Meaux is made by setting the curd quickly with rennet, Melun is a predominantly lactic set cheese made by adding

cultures and a small amount of rennet to the milk before it slowly acidifies and coagulates for at least 18 hours. The curds are put into moulds manually with a ladle and drained for around 36 hours, which is twice as long as for Brie-de-Meaux. This creates a denser texture and a different range of flavours.

THE CHARACTER

The crusty white rind can develop red, yellow and brown moulds, while the compact paste has sweet and sour notes when young leading to salty animal and vegetal flavours when mature.

PERFECT PARTNERS:

Brie de Melun is used in regional dishes like Brie en croûte and pairs well with the meaty flavours of an aged red Burgundy.

CANTAL OR FOURME DU CANTAL PDO

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	External mould / yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Other mould ripened
TYPICAL AGE PROFILES:	One to six months
APPROXIMATE SIZE(S):	10kg-45kg
GEOGRAPHICAL ORIGIN:	Cantal, France
PROTECTED STATUS:	PDO – made with cows' milk in Cantal; and parts of Aveyron, Corrèze, Haute-Loire and Puy-de-Dôme
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal rennet



**COMMONLY
ENCOUNTERED
VARIATIONS:** A small 10kg version is produced, known as Petit Cantal or Cantalet

THE STORY

One of France's oldest cheeses dating back more than 2,000 years, Cantal was referenced by Pliny the Elder. The large, uncooked cheese is named after the south-central department where it is made, a region characterised by volcanic soil and extensive grasslands, which are home to a diverse range of flora. The cheese is made in an unusual way involving two pressings, not unlike the process for making cheddar. The curd is cut into small pieces, and whey drained from the vat, before the curd is pressed into large blocks ('tomes') in a cloth-lined press ('presse-tome'). The blocks can be cut, turned and pressed several more times to expel

whey. The 'tomes' are then rested for at least eight hours, broken up, salted, moulded and pressed on two separate occasions before being aged for a minimum of 30 days.

The cheese is eaten at three different ages – Cantal Jeune is aged for one to two months; Entre-Deux is aged for three to seven months; and Vieux is aged for more than eight months. The rind has a light greyish-white covering of mould when young, becoming thicker and darker as the cheese matures until it is brown and crusty, often with a craggy, pitted appearance from the presence of cheese mites.

THE CHARACTER

The cheese has a natural grey-to-brown rind and firm, compact texture. When young the cheese has mild, dairy flavours, becoming fruitier and with hazelnut notes as it ripens. The most mature cheeses have powerful spicy notes.

PERFECT PARTNERS:

Cantal Jeune is an essential ingredient in the Auvergne dish aligot, which is a blend of cheese and mashed potato. Serve with a red Côtes-d'Auvergne.

CHAOURCE PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	External mould / yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Two weeks to two months
APPROXIMATE SIZE(S):	250g-700g
GEOGRAPHICAL ORIGIN:	Grand Est, France
PROTECTED STATUS:	PDO – can only be made with cows' milk in the following departments: Aube and Yonne
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Created by monks in the Middle Ages, this full cream cows' milk cheese from the former Champagne-Ardenne region evolved in the 18th century to fit in around the daily chores of the farmhouse. Cow's milk was left to naturally coagulate over night or during the day into a

lactic set curd, before being drained slowly in moulds – processes that didn't require supervision and allowed the farmers' wives (who typically made the cheese) to get on with other tasks. The cheese was eaten fresh in the summer or aged longer for the winter.

THE CHARACTER

The rind is covered predominantly by the white mould *Penicillium candidum*, while the smooth paste is creamy with mushroom notes.

PERFECT PARTNERS:

Used to make cheese puffs and tarts, the creamy, earthy flavours of Chaource are also a natural match for Champagne and unoaked Chablis.

COMTÉ PDO

THE BASICS

MAKE:	Hard cooked
HARD COOKED SUB MAKE:	Alpine style
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Rind Washed and dry brushed
TYPICAL AGE PROFILES:	Four to 36 months
APPROXIMATE SIZE(S):	32kg-45kg
GEOGRAPHICAL ORIGIN:	Jura, France
PROTECTED STATUS:	PDO – can only be made with raw milk in the departments of Ain, Doubs, Jura and parts of Haute-Savoie
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Montbeliarde and French Simmental
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Comté is made in the Jura Massif region of Eastern France. Farmers in this mountainous region have pooled milk to make large wheels of cheese since at least the 11th century. It's a tradition that continues today with around 2,500 farms supplying around 150 village dairies (fruitières), which are usually cooperatively owned. Only raw milk from Montbeliarde and French Simmental cows can be used and the milk must come from within a 25km diameter of the dairy.

The cheeses are matured by around 13 specialist maturers (affineurs) in the region, who wash them with a brine solution during their initial maturation phase to help create a dry but still pungent brown rind. Cheeses are assessed for quality by being scored out of 20 points. Those scoring 15 or above are given a green band to represent excellent quality. Those scoring 12-14 are given a brown band and those below 12 cannot be sold as Comté.

THE CHARACTER

The dry, dusty rind is golden yellow to brown in colour, while the paste of cheeses made with summer milk has a golden colour (winter milk cheeses have a paler ivory hue). The texture is smooth and pliable. The range of flavours detected in Comté is diverse. Research has identified more than 80 different aromas. Sweet, nutty and savoury flavours are most common.

PERFECT PARTNERS:

In the Jura, the drink of choice is Vin Jaune – a nutty wine that is made in a similar way to sherry (another good drinks match). Brown beers, Champagne and light Pinot Noir reds are also recommended.

EMMENTALER AOP

THE BASICS

MAKE:	Hard Cooked
HARD COOKED SUB MAKE:	Emmental style
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Rind washed then dry brushed
TYPICAL AGE PROFILES:	Four to 18 months
APPROXIMATE SIZE(S):	75-120kg
GEOGRAPHICAL ORIGIN:	Berne, Switzerland
PROTECTED STATUS:	'Emmentaler Switzerland' is protected by a Swiss AOP – can only be made with raw cows' milk in the cantons of Aargau, Bern, Glarus, Luzern, Schwyz, Solothurn, St. Gallen, Thurgau, Zug and Zurich as well as a district in Freiburg.
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker

COMMONLY ENCOUNTERED VARIATIONS: There are other cheeses of the Emmental-type with protected status including: Allgäuer Emmentaler PDO (Germany); Emmental de Savoie PGI (France); and Emmental Français Est-Central PGI (France)



THE STORY

Emmentaler (often shortened to Emmental) takes its name from the Emme Valley in Berne and has been produced there from the 13th century with cows taken high up to graze on mountain pastures during the summer.

'Emmentaler Switzerland' is protected by a Swiss AOP, which specifies that the cheese must be made with raw milk from cows fed on grass and hay (no silage) and aged for a minimum of four months. France and Germany also have protected versions of the cheese,

but the term 'Emmental' is not protected and the cheese is consequently made all over the world. After coagulation and cutting, the curds are heated to 51-53°C, before being pressed in moulds for around 20 hours. The cheeses are then brined for two days, before ageing for between four to over 12 months. The holes are formed by moving the cheeses to a warmer maturing room (19-21°C) for a period, which causes propionic bacteria to release carbon dioxide that is trapped in the cheese as eyes. The cheeses are then aged at 10-14°C.

THE CHARACTER

Beneath the thin hard rind is a supple, pliable paste with holes that are typically the size of a cherry or walnut. Young cheeses are fruity and nutty with spicy, herbaceous and savoury notes developing as they age.

PERFECT PARTNERS: A key ingredient in fondue, Emmentaler is a great cooking cheese for melting in baked goods, toasties and on burgers. Works well with crisp, fruity whites, but aged varieties can also stand up to spicy reds.

FOURME D'AMBERT PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Internal (blue) mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	One to three months
APPROXIMATE SIZE(S):	1.9kg to 2.5kg
GEOGRAPHICAL ORIGIN:	Auvergne, France
PROTECTED STATUS:	PDO – can only be made with cows' milk in Puy-de-Dôme and parts of Cantal and the Loire
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker.
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

One of France's oldest cheeses, Fourme d'Ambert can trace its history back to at least the ninth century. The milk is renneted at a temperature of 30-35°C. After coagulation the curd is cut to 1-2cm grains and is stirred and rested to allow some moisture to be released. The curd is partially drained on racks or tables, before being placed into moulds and left at 18-25°C for 24 to 48 hours without pressing but

with occasional turning. Piercing takes place after the fourth day followed by a maturation period of at least 17 days at a temperature of 6-12°C and a relative humidity of 90-98%. The temperature can be reduced to 0-6°C after this time while they completed the maturation period. The cheeses cannot be named 'Fourme d'Ambert' until at least 28 days from the date of coagulation.

THE CHARACTER

The cheese has a light-grey natural coat with white, yellow and red moulds also possible. The interior is white-to-cream in colour with an even distribution of pockets of blue-green mould. The texture is supple and the flavour comprises gentle dairy and fruity notes, plus a delicate salty finish.

PERFECT PARTNERS: Works well with sweet wines, such as Sauternes, but also Vouvray (Chenin Blanc) and light reds, such as Côtes d'Auvergne (Gamay).

LANGRES PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Flavoured wash solution
TYPICAL AGE PROFILES:	Two weeks to eight weeks
APPROXIMATE SIZE(S):	150g-1.3kg
GEOGRAPHICAL ORIGIN:	Grand Est, France
PROTECTED STATUS:	PDO - made with cows' milk in the following departments: Côte-d'Or; Haute-Marne; Vosges; and the canton of Neufchâteau
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both, depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

This famous washed rind cheese hails from the Langres plateau in the former Champagne-Ardenne (now Grand Est) region of North East France. Its pungent terracotta-coloured rind comes from being washed in brine and annatto as it is matured for 15-21 days (depending on size). The cheese is sometimes washed in Marc de Champagne or Marc de Bourgogne- brandy

made from wine grape pomace, however, this is not a requirement of the PDO.

It is turned a maximum of just two times during maturation, to help create an indentation on the top, known as a well or 'fontaine'. This is sometimes filled with a splash of Champagne when the cheese is served.

THE CHARACTER

The rind is wrinkled and has a reddish-brown colour with a pungent aroma. The interior is crumbly with a mild, acidic flavour when young, but breaks down as the cheese matures until the texture is gooey with intense umami flavours.

PERFECT PARTNERS:

The acidity and bubbles of Champagne are a classic match for a mature Langres, cutting through the rich cheese and refreshing the palate.

MAROILLES PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Two weeks to eight weeks
APPROXIMATE SIZE(S):	180g - 720g
GEOGRAPHICAL ORIGIN:	Aisne, France
PROTECTED STATUS:	PDO - can only be made with cows' milk in the following departments: Aisne and Nord
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both, depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	Maroilles comes in four different sizes. Maroilles: square cheese with sides measuring 12.5-13cm (dimension of mould). Mignon: sides measuring 11-11.5cm Quart: sides measuring 8-8.5 cm. Sorbais: sides measuring 12-12.5 cm



THE STORY

Affectionately known as 'old stinker', this terracotta-hued washed rind cheese lives up to its nickname with a pungent aroma that belies the sweet creamy paste within. Perfected in the 10th century by the monks of the Abbey of Saint-Humbert of Maroilles in Northern France, the cheese is rooted in the region's cool, damp climate and lush pastures, which have long sustained dairy farms. The square shape comes from the traditional square moulds, which were made with hard wood from the trees in the geographical area (ash, beech, etc.). This is not easy

to bend, unlike the material used in other cheese-making areas, where round cheeses were developed. Standard Maroilles (also sometimes spelled Marolles - both are covered by the PDO) is a square cheese with sides measuring 12.5cm to 13cm (dimension of mould), which must be matured for a minimum of 35 days. There are also smaller variants (see 'commonly encountered variations'), which have different minimum maturation times. Sorbais and Mignon must be aged for at least 28 days, while Quart must be aged for a minimum of 21 days.

THE CHARACTER

Square in shape with a sticky, orange rind, the aroma is powerful, but the supple soft paste beneath is surprisingly sweet with lingering savoury notes.

PERFECT PARTNERS:

Maroilles is often used in 'flamiche', a tart made with a brioche dough and filled with cheese, crème fraîche and leeks. Best served with a Belgian ale, such as Chimay Red, or a farmhouse cider.

MUNSTER/MUNSTER-GÉROMÉ PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Two to 12 weeks
APPROXIMATE SIZE(S):	120g-1.5kg
GEOGRAPHICAL ORIGIN:	Grand Est, France
PROTECTED STATUS:	PDO - made with cows' milk in the following départements: Bas-Rhin; Haut-Rhin; Vosges; Meurthe et Moselle; Moselle; Haute-Saône; and Territoire de Belfort.
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both, depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

The origin of Munster cheese is associated with the establishment in the sixth century of monks from Ireland, then the arrival of Benedictine monks from Italy who founded an abbey around which various rural annexes developed, including a market town called Munster, a name derived from the Latin Monasterium. The monks would make cheese using milk from cows

that grazed the Vosges mountain pastures with the practice spreading to parts of Lorraine (where the cheese is called Géromé) and the Franche-Comté. The orange rind is created by regular washing with brine and the cheese is often served with a sprinkling of cumin or caraway seeds.

THE CHARACTER

The sticky orange rind has a strong, meaty aroma, but this is balanced by the mild, buttery interior, which is supple when young and gooey when mature.

PERFECT PARTNERS:

Try an off-dry Alsace Riesling or a Belgian blond ale.

OSSAU-IRATY PDO

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Rind washed then dry brushed
TYPICAL AGE PROFILES:	Minimum eighty days for smaller cheese. Minimum 120 days for larger.
APPROXIMATE SIZE(S):	1.8-3.3kg and 3.8-6kg
GEOGRAPHICAL ORIGIN:	Pyrénées, France
PROTECTED STATUS:	PDO - must be made with sheep's milk in the Western part of the Pyrenees
SPECIES (AND BREED) OF MILKING ANIMAL:	Sheep. Manech Black head, Manech Red Head, and Basco-béarnaise
RAW/PASTEURISED MILK:	Both
VEGETARIAN/ANIMAL RENNET:	Typically animal rennet
COMMONLY ENCOUNTERED VARIATIONS:	A mountain version of the cheese, labelled Estive is also available.



THE STORY

Named after the Ossau Valley in Béarn and the Basque beech forest Iraty in the French Pyrenees where it is made, this sheep's milk cheese is rooted in the ancient practice of transhumance. Shepherd's have long taken their flocks onto the slopes of the Western Pyrenees, where the animals graze on the verdant mountain pastures during the summer. The natural conditions of the region (oceanic climate, high rainfall and stable temperature) make it ideal for rearing dairy sheep, specifically Manech Black Head, Manech Red Head, and

Basco-béarnaise breeds, which are particularly well suited to the mountain environment. The ewes must graze for at least 240 days per year and their milk is used to make cheeses by both large dairies and farms. The different type of producer is differentiated by casein labels on the rind (a ewe's head facing forward for farm cheeses and in profile for dairy cheeses). The cheese is uncooked, pressed and the rind may be washed in brine during its initial maturation.

THE CHARACTER

The body of the cheese is ivory-white to amber-cream with a smooth, firm and velvety texture. It may contain a few small eyes. The rind varies from orangey yellow to grey and is dry-to-slightly-moist to the touch, without being sticky. Aromas include flowers or fruit with the flavour taking in nutty, fruity and salty notes.

PERFECT PARTNERS:

In the Basque Country, cherry preserve is a classic match along with a glass of the local Irouleguy red wine, which has a tannic punch. Dry white wines from Bordeaux are also a good match.

PONT-L'ÉVÊQUE PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened; Washed rind
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Six weeks
APPROXIMATE SIZE(S):	180g-1.6kg
GEOGRAPHICAL ORIGIN:	Normandy, France
PROTECTED STATUS:	PDO – Can only be made with cows' milk in the following departments: Calvados; Eure; La Manche; L'Orne
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. At least 50% Normande breed
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

The temperate oceanic climate and abundant rainfall of Normandy make it a grassy paradise for cows with the region home to some of France's most famous cheeses. While Camembert de Normandie takes most of the headlines, Pont-l'Évêque is not far behind. The soft cheese has a mixed rind ('croûte mixte'), which combines white *Penicillium candidum* mould and pungent bacteria encouraged by washing the cheese in brine as it matures. The moulds overgrow the bacteria

so that rind of the cheese is not as sticky and pungent as many other washed rind cheeses. Pont-l'Évêque can be made with raw or heat treated milk, although the former is increasingly rare. The specifications of the PDO were tightened up in 2010 with requirements that herds must comprise at least 50% of the native Normande cows and that they must be at pasture for at least six months of the year with hay available throughout the winter.

THE CHARACTER

The rind is whitish to reddish in colour, while the supple paste ranges from ivory to straw-yellow in colour with a few holes. The cheese has a mild flavour with vegetal, dairy and occasional smoky notes

PERFECT PARTNERS:

Cider is the traditional match in Normandy. The lush, aromatic notes of Viognier-based wines also work well.

POULIGNY-SAINT-PIERRE PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Vermiculated rind/ predominantly yeast
TYPICAL AGE PROFILES:	10 days to two months
APPROXIMATE SIZE(S):	250g
GEOGRAPHICAL ORIGIN:	Indre, France
PROTECTED STATUS:	PDO – can only be made with raw goats' milk in 22 communes in the Indre department of France
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Alpine, Saanen and Poitevine breeds
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Nicknamed the Eiffel Tower or the Pyramid because of its distinctive shape, Pouligny-Saint-Pierre is named after the town in the Loire Valley where it was first made. Its contours were said to have been inspired by the steeple of the local church. Raw goats' milk is

allowed to slowly acidify before a little rennet is added to create a delicate curd, which is hand ladled into pyramid-shaped moulds where they slowly drain. The cheese is then salted and aged for at least 10 days until a wrinkly geotrichum rind forms.

THE CHARACTER

The delicate rind becomes speckled with grey-blue and sometimes red moulds as the cheese matures with the brilliant white interior changing from fluffy to firm and crumbly. Flavours range from sweet and lemony to savoury and salty.

PERFECT PARTNERS:

A pungent Loire Sauvignon Blanc or delicate Vouvray are classic matches.

REBLOCHON PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Minimum of 15 days maturation
APPROXIMATE SIZE(S):	450-550g or 230-280g (small)
GEOGRAPHICAL ORIGIN:	Savoie, France
PROTECTED STATUS:	PDO - made with raw cows' milk in the following departments: Haute-Savoie and Savoie
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Abondance, Montbéliarde and Tarentaise breeds
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Reblochon's history dates back to the 13th century when farmers in the Thônes valley in Haute-Savoie were taxed by land owners on how much milk their cows produced. The canny dairymen would milk their animals and declare it to the local inspectors, but would always leave enough in the udder to make cheese once the official had left. Hence the name Reblochon, which is derived from the word 'reblocher' which roughly translates as 'to milk again'. The milk is renneted at 30-35°C and sets in 10 to 20

minutes. To avoid excessive acidification each cheese is pressed with an individual weight of 1.5-2.0 kg (or 500g for the small version) to speed up the drainage of whey. After unmoulding and salting, the cheeses spend at least four days in the *séchoir* (drier) at a temperature of 14-21°C and a minimum humidity of 90%, during which time the rinds must be washed. After completion of the primary ripening stage, the cheeses are then matured at 10-15°C to encourage the development of the rind microflora.

THE CHARACTER

Reblochon has a fine, uniform rind, which is washed during the maturing process, resulting in a yellowy-orange colour dusted with white moulds. The interior is ivory in colour with an elastic texture, which becomes softer with age but rarely runs. The flavour is earthy, nutty and buttery.

PERFECT PARTNERS:

An essential ingredient in tartiflette – a traditional gratin made with potatoes, lardons, onions and melted Reblochon. Serve with rich Savoyard white wines, made with local grapes, such as Roussanne and Roussette

ROCAMADOUR PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	External mould/ yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Vermiculated rind/predominantly yeast ripened
TYPICAL AGE PROFILES:	Typically up to one month
APPROXIMATE SIZE(S):	35g
GEOGRAPHICAL ORIGIN:	Lot, France
PROTECTED STATUS:	PDO – can only be made with raw goats' milk in the following departments: Aveyron; Corrèze; Dordogne; Lot; Tarn-et-Garonne
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Alpine, Saanen
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Named after a sacred village and pilgrimage site built into the rock of a steep gorge in the Lot region of France, this small, disc-shaped goat's cheese can trace its history back to 1451 when local people paid tax to the church in cheese. The arid limestone Causses plateau, where the cheese is made, is well suited to goats, which graze the sparse moorlands, woods and coppices. Rocamadour has attracted pilgrims for

centuries, who come to visit the Black Madonna – a wooden statue of the Virgin Mary believed to have been carved by Saint Amator. It also holds a cheese festival on Pentecost (Whitsun) each year – the Fête des fromages – which includes a competition for the best farmhouse cheeses, cheese tastings and traditional music.

THE CHARACTER

Delicate, creamy and nutty, with a thin velvety rind that should be well integrated with the paste, the cheese should melt in the mouth.

PERFECT PARTNERS:

The cheese is often served as an appetiser, spread on toasted sourdough, with a glass of the local Cahors wine, made with inky Malbec grapes.

SAINT-MARCELLIN PGI

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	External mould/ yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Vermiculated rind/predominantly yeast ripened
TYPICAL AGE PROFILES:	10 days to one month
APPROXIMATE SIZE(S):	80g-150g
GEOGRAPHICAL ORIGIN:	Rhône-Alpes, France
PROTECTED STATUS:	PGI - Can only be made with raw or thermised cows' milk in the following departments: Drôme; Isère; Savoie
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Raw or thermised cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	Young cheeses are sometimes cured in wine grape pomace and covered in the skins to be sold as Arômes au Gène de Marc. Soft and dry versions are specified in PGI.



THE STORY

This small lactic cheese from the town of the same name on the east bank of the Rhone river is sold in small ceramic dishes, which help to contain it as it matures and becomes softer. The region is famous for its strong winds, which are used in the drying of walnuts and tobacco. The cheese, which dates back to

the 15th century and was probably originally made with goats' milk, was also dried in baskets called 'tommiers'. Indeed, the PGI sets out specifications for both soft and dry cheeses, although it is the soft version that is most well known today.

THE CHARACTER

The wrinkly rind can be covered in white, beige or grey-blue moulds, while the paste has a smooth even texture with a gooey breakdown forming under the rind. Sweet, lactic flavours predominate.

PERFECT PARTNERS:

Often used in salads and for melting on bread or in pastries and gratins. Crisp, citrus-led white wines are a good match.

SAINT-NECTAIRE PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; External mould/ yeast ripened
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Other mould ripened
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Minimum of thirty days (or twenty three days for the small cheeses)
APPROXIMATE SIZE(S):	≤1.85kg or ≤650g (small)
GEOGRAPHICAL ORIGIN:	Auvergne, France
PROTECTED STATUS:	PDO - can only be made with cows' milk in the following departments: Cantal and Puy-de-Dôme
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

This washed-rind cows' milk cheese is made high up (700m above sea level) in the Massif Central, where fertile volcanic soil and regular rainfall support wild grasses, herbs and flowers, grazed by Holstein, Montbeliarde and Salers cows. The milk is renneted at a temperature of 30-33°C before cutting. Curd washing is permitted for *Laitière* cheeses but is forbidden for *fermière* cheeses. The curds may be pre-pressed in the vat as the whey is drained and are pressed again after moulding. The faces of the cheeses are dry-salted though *Laitière* cheeses may be brined. After unmoulding, the cheeses are held

at 6-10°C for at least 24 hours and there must be at least 48 hours between coagulation and the cheeses entering the cellar where they will be washed at least twice in water, with or without added salt. The cheeses are then matured at 6-12°C and ≥90% relative humidity for 28 days (or 21 days for small cheeses). During this time they are turned at least once per week. Affineurs, who take the young cheeses and wash and brush them as they mature over several weeks, also play an important part in making Saint-Nectaire one of France's finest cheese.

THE CHARACTER

The rind varies in colour from white and brown to grey with orange, red and yellow moulds also possible. The ivory paste has a smooth, springy texture with dairy flavours and earthy notes from the maturing process.

PERFECT PARTNERS:

Light red wines, such as Côtes d'Auvergne made with Pinot Noir or Gamay.

TOMME DE SAVOIE PGI

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Other mould ripened
TYPICAL AGE PROFILES:	One to three months
APPROXIMATE SIZE(S):	1.2kg-2kg
GEOGRAPHICAL ORIGIN:	Savoy, France
PROTECTED STATUS:	PGI. Can be made with raw or thermised cows' milk in the two departments of Savoie and Haute Savoie and parts of Ain and Isère
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Mainly Abondance, Montbeliarde and Tarentaise breed
RAW/PASTEURISED MILK:	Raw and thermised cows' milk
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	'Petite' versions are allowed under the PGI, weighing 400g-900g



THE STORY

There are numerous types of Tomme cheese, which are made throughout the French Alps and other mountain regions, often as a way of using up milk that has been skimmed for butter. These cheeses are typically made in flat, disc shapes, matured for a short period and were historically consumed on the farm. The most famous variety is Tomme de Savoie from the Savoy

region of France, which varies in altitude from 200m to 2,500m above sea level. The uncooked, pressed cheese is made with raw or thermised milk from herds with at least 75% Abondance, Montbeliarde and Tarentaise cows, and is aged for a minimum of 30 days. The thick, grey rind is formed by mucor moulds.

THE CHARACTER

The rind ranges from smooth to uneven and white to grey to brown. The paste is firm but pliable with a white to yellow colour, and often has numerous small eyes. The flavour can vary dramatically depending on where the cheese is produced and the cows' diet, ranging from gently lactic and grassy to nutty and tangy.

PERFECT PARTNERS:

Medium-bodied red wines from Côtes du Rhône work well or try with local Savoy white wines made with Jacquère grapes, which are floral and fruity. Tomme de Savoie is also great for grilling.

VACHERIN DU HAUT-DOUBS OR MONT D'OR PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened; Washed rind ; Wrapped, Rolled or Processed'
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Other mould ripened
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural : wood band
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	A minimum of twenty one days
APPROXIMATE SIZE(S):	480g to 3.2kg
GEOGRAPHICAL ORIGIN:	Jura, France
PROTECTED STATUS:	PDO - can only be with raw cows' milk in the Doubs department of France and sold between 10 September to 10 May
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Montbéliarde or Simmental
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal (Calf)



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

Mont d'Or (also known as Vacherin du Haut-Doubs) is named after a mountain in the Haut-Doubs department of France, bordering Switzerland, where it is made. During the summer the cows were traditionally taken up to higher pastures (where the milk was pooled to make Comté), but during the autumn and winter they were brought back to the farm. At this stage the animals were typically in the second stage of lactation, producing very rich milk, which was used to make small, soft cheeses. The cheese has a delicate undulating washed

rind and is wrapped in a spruce band, and packaged in spruce boxes. Switzerland makes a similar cheese, using thermised milk, called Vacherin Mont d'Or. The cheese may only be manufactured between the 15th of August and the 15th of March. The milk is renneted at a maximum temperature of 40°C. After coagulation, the curds are cut, stirred and moulded. Upon unmoulding, the cheeses are encircled by the spruce band. The cheeses are brined before maturation for a minimum of 21 days.

THE CHARACTER

The spruce band, or 'sangle', supports and contains the cheese, while the box, which must be slightly smaller in diameter than the cheese causes the bloomy washed rind to take on an undulating appearance. A rich, creamy cheese with a funky tang from the rind, there are also interesting resinous notes from the spruce.

PERFECT PARTNERS:

In the Jura, the nutty, sherry-like Vin Jaune is a local favourite. An aromatic Gewurztraminer from the Alsace is another good match.

VALENÇAY PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Lactic set cheese for further ripening
POST-MAKE:	External mould/ yeast ripened; Wrapped, Rolled or Processed
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Other mould ripened
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Ash (charcoal)
TYPICAL AGE PROFILES:	Three to five weeks
APPROXIMATE SIZE(S):	250g
GEOGRAPHICAL ORIGIN:	Loire, France
PROTECTED STATUS:	PDO – Can only be made with raw goats’ milk in the following departments: Cher; Indre; Indre et Loire; Loir et Che
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Alpine or Saanan
RAW/PASTEURISED MILK:	Raw goats’ milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

According to legend, this ash-covered, wrinkly rinded goats’ cheese owes its shape to Napoleon. The famous French leader stayed at Valençay Castle after an unsuccessful campaign in Egypt and was so enraged to see a pyramid-shaped cheese that he lopped off the point with his sword. Other tales suggest that the castle’s owner, Prince de Talleyrand, cut the top off the cheese before serving it to Napoleon so as not to

offend. Either way, Valençay is one of the Loire Valley’s most famous cheeses. Production is centred around the Indre department, an area that is characterised by stony and lime-clay soils and dry summers. The terroir is well suited to growing grasses and leguminous plants, particularly lucerne, which forms an important part of the goats’ feed in the form of hay.

THE CHARACTER

The geotrichum rind has a blue-grey tint from the addition of vegetable carbon, while the brilliant white paste is smooth and tender when young becoming firmer with age. Flavours take in earthy, floral and vegetal notes.

PERFECT PARTNERS:
Try with a glass of the local sparkling Vouvray.

ASIAGO PDO

THE BASICS

MAKE:	Hard Cooked
HARD COOKED SUB MAKE:	Alpine style
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Other: exterior is rubbed during maturing to create a smooth rind
TYPICAL AGE PROFILES:	Fresh: 20 to 40 days Aged: three to 18 months
APPROXIMATE SIZE(S):	Fresh: 11-15kg; Aged: 8-12kg
GEOGRAPHICAL ORIGIN:	Vicenza, Veneto, Italy
PROTECTED STATUS:	PDO – can only be made with cows’ milk in the following provinces of Italy: Vicenza, Trento, and parts of Padua and Treviso,
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal rennet



COMMONLY ENCOUNTERED VARIATIONS:
N/A

THE STORY

Named after a town and plateau in Veneto, 2,336m above sea level, Asiago’s history dates back at least 1,000 years. Originally made with sheep’s milk, it is now made with cows’ milk. The PDO covers two types of pressed, semi-cooked cows’ milk cheeses – Fresh Asiago (Fresco), also known as Presato (pressed), and Aged Asiago or Asiago d’Allevo (raised). Fresh Asiago is made with full cream milk, which is typically pasteurised (raw milk is also permitted), and the curd cut into walnut or hazelnut pieces before

being heated to 42-46°C. The cheese is matured for at least 20 days.

It must be made with partially skimmed raw or thermised milk and the curd is cut smaller before being heated to 45-49°C. They are aged for a minimum of 60 days, but typically much longer. Mezzano (medium) cheeses are aged for four to six months; Vecchio (old) for 10 to 15 months; and Stravecchio (very old) for more than 15 months.

THE CHARACTER

Fresh Asiago is white or pale yellow with a thin, elastic rind. The texture is springy with irregular eyes, while the flavour is mild and milky. Aged Asiago has a thin brown rind and a straw-coloured paste, which is firm with irregular eyes. The texture becomes hard and grainy, with nutty, spicy notes.

PERFECT PARTNERS:
Light red wines, such as Côtes d’Auvergne made with Pinot Noir or Gamay.

BURRATA

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	Wrapped, Rolled or Processed; Flavoured or Smoked
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Pasta filata
FLAVOURED OR SMOKED SUB POST-MAKE:	Internal flavouring
TYPICAL AGE PROFILES:	Unripened – typically less than one week old.
APPROXIMATE SIZE(S):	100g-1kg
GEOGRAPHICAL ORIGIN:	Apulia, Italy, but the name 'Burrata' is not protected so can be made anywhere
PROTECTED STATUS:	Burrata di Andria (PGI). Made with pasteurised cows' milk in the Apulia (Puglia) region. Must be packaged in the premises where it is made.
SPECIES (AND BREED) OF MILKING ANIMAL:	Buffalo. Cow.
RAW/PASTEURISED MILK:	Typically pasteurised



VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker.
COMMONLY ENCOUNTERED VARIATIONS:	N/A

THE STORY

Named after the Italian word for butter ('burro') because of its rich, creamy flavour, Burrata originated in the commune of Andria in Apulia. The cheese is said to have been invented in the 1920s by a dairy farmer called Lorenzo Bianchino as a way of preserving his milk when heavy snows prevented him from making deliveries. A pouch of mozzarella is made using the pasta filata (stretched curd) method, which is then

filled with ribbons of mozzarella mixed with cream (stracciatella), and tied at the top. Traditionally this was done with the leaves of the asphodel plant, but now green plastic or raffia are more common. The cheese is usually sold in trays or bags filled with brine. 'Burrata di Andria' achieved protected status in 1996, but Burrata can be made anywhere.

THE CHARACTER

Like Mozzarella, Burrata should be eaten as young as possible, ideally within 48 hours of production. The outer texture should be elastic, with a tight, smooth surface and the cheese should have a clean aroma. When sliced, the creamy interior should flow out and the flavour should be buttery and milky.

PERFECT PARTNERS:

A favourite with chefs, Burrata is a great carrier of flavour. Drizzle with extra virgin olive oil and/or aged balsamic and serve with tomatoes and crusty bread.

CASTELMAGNO PDO

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Internal (blue) mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	Six months
APPROXIMATE SIZE(S):	2-7kg
GEOGRAPHICAL ORIGIN:	Piedmont, Italy
PROTECTED STATUS:	PDO - made with raw cows' milk (sometimes mixed with goats' and/or sheep's milk) in the Cuneo municipalities: Castelmagno, Pradleves and Monterosso Grana
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow (Barà Pustertaler, Bruna, Pezzata Rossa d'Oropa, Pezzata Rossa, Montbeliard, Grigio Alpina, Piemontese, Valdostana and their crossbreeds.) Goat and Sheep. Breeds not specified
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal



COMMONLY ENCOUNTERED VARIATIONS:	'Castelmagno di Alpeggio' – when produced between May and October at over 1,000m with milk from cows fed at pasture with at least 90% local forage.
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THE STORY

Evidence of Castelmagno production dates back to 1277 when the cheese was paid to the Marquis of Saluzzo for the use of his pastures in the hilly Cuneo province where the cheese is still produced today. The cheese is made with raw milk, from specified cow breeds. Goats' and sheep's milk can also be added (maximum 20%). The milk may be skimmed and is set using rennet over a 30-90 minute period. The curd is broken into small pieces in the vat for 10 to 15 minutes by constant stirring and is then typically lifted out and drained in cloth or moulds for at least 18 hours. The next day the curd is submerged

in whey from previous production operations between two and four days. The curd is finely ground, mixed and salted, before being moulded and pressed for at least a day. Additional dry salting of the rind is permitted. Maturation must occur in cool, damp natural caves - or in premises that replicate these environmental conditions - for a minimum of 60 days. The cheese can be pierced or not depending on the producer. Young white cheeses, which have not developed blue veining, are popular. Older cheeses develop greenish blue veins, but don't always.

THE CHARACTER

The rind is wrinkled, hard and reddish-grey, while the paste is white and sometimes has blue veins in more mature cheeses. The texture is hard and crumbly with characteristic sharp, spicy and savoury flavours.

PERFECT PARTNERS:

Good for grating – in Piedmont it is sprinkled over egg noodles and used as a filling in ravioli.

FONTINA PDO

THE BASICS

MAKE:	Hard Cooked
HARD COOKED SUB MAKE::	Alpine style
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Rind washed then dry brushed.
TYPICAL AGE PROFILES:	Minimum 80 days
APPROXIMATE SIZE(S):	7.5kg-12kg
GEOGRAPHICAL ORIGIN:	Valle d'Aosta, Italy
PROTECTED STATUS:	PDO - can only be made with raw cows' milks in the Valle d'Aosta region
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Valdostana breed
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	Alpeggio



THE STORY

The Aosta Valley in far North Western Italy, where Fontina is made, stretches between some of Europe's most impressive peaks, including Gran Paradiso, the Matterhorn and Mont Blanc. The cheese has a history dating back to the 13th century and is now protected so that it can only be made with raw milk from a single milking of the local Valdostana breed of cows. The curds are cooked at between 46-48°C and pressed for up to 12 hours. They are then brine washed during initial maturation and aged for a minimum of 80 days, but often up to nine months. The cheeses are labelled with an illustration of the Matterhorn mountain. Production is split between larger

dairies in the valley, who manufacture all year round, and Alpeggio (Alpine) producers who make cheese in the mountains in the summer only, taking the cows to as high as 2,500m to graze on the pristine pastures. There are several theories around the origin of the name Fontina. It could derive from Fontin - a hamlet in the valley - or the village of Fontinaz. It has also been linked to a local family name or the old French word for melting. Like Asiago, Fontina sits on the border between 'Hard' and 'Hard Cooked' in the Make Post-Make Model, but has been categorised as Hard Cooked because its flavour and texture has more in common with Alpine cheeses.

THE CHARACTER

Made in flat wheels, the cheese has a light to dark brown rind. The paste is straw white to deep yellow in colour with small eyes and has a semi-soft and supple texture, becoming harder when aged. The flavour is typically fruity, grassy and nutty.

PERFECT PARTNERS:

Fonduta is a local speciality - a kind of fondue made with melted Fontina whipped with cream and eggs. Serve with a fruity Barbera d'Asti from neighbouring Piedmont.

GRANA PADANO PDO

THE BASICS

MAKE:	Hard cooked
HARD COOKED SUB MAKE:	Grana
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Other: exterior is rubbed during maturing to create a smooth rind
TYPICAL AGE PROFILES:	Nine to 24 months
APPROXIMATE SIZE(S):	24-40kg
GEOGRAPHICAL ORIGIN:	Po Valley, Italy
PROTECTED STATUS:	PDO - can only be made with raw cows' milk in the Po Valley region
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Animal rennet
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

The fertile Po Valley, where Grana Padano is made, is well suited to growing fodder, particularly maize, which helps give the cheese its pale colour and delicate flavour.

Grana Padano is made with partially skimmed raw milk, natural whey starters and traditional rennet. The curd is broken into small granules (Grana means grain in Italian) using a giant whisk called a spino, which are then cooked at a maximum temperature of 56°C and left fully immersed in the hot whey at the bottom of the vat for around an hour. Using a wooden shovel (pala) and a

linen cloth (schiavino), the curd mass is raised from the bottom of the vat and cut into two equal parts, in order to create two twin wheels. These are then pressed in a mould (fascera) for two days and then brined for up to three weeks. During maturation the cheeses are brushed to promote rind formation. Cheese must be matured for a minimum of nine months.

Cheeses that meet the right quality specifications are seared with the Grana Padano logo. There are three different ages of Grana Padano: 9-16 months; 16-20 months; and Riserva at 20-24 months.

THE CHARACTER

Beneath the golden rind is a white or straw-coloured, with a finely grained structure, flaky from the middle out and with barely visible eyes. The flavour takes in dairy, savoury and sweet fruity notes.

PERFECT PARTNERS:

Prosecco is a classic match for Grana Padano. The soft, fruity flavour of the wine matches up with the cheese's pineapple notes, while the bubbles refresh the palate. Riserva cheeses can handle robust reds and strong Belgian beers.

MASCARPONE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	N/A
TYPICAL AGE PROFILES:	Unripened
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Lombardy, but the name 'Mascarpone' is not protected so can be made anywhere
PROTECTED STATUS:	Traditional cheese with no name protection
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow, Buffalo.
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	N/A
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

The richest of all the cream cheeses with a 60-75% fat in dry matter content, Mascarpone hails from the Lombardy region of Italy and dates back to the 16th century. Traditionally the cream skimmed from cows' milk destined for Parmesan production would be heated and then curdled with tartaric acid (derived

from wine production), before being cloth drained. Mascarpone is not protected under EU law because it is already widely made around the world, but the Italian government have awarded it Prodotto Agroalimentare Tradizionale status, which recognises it as a traditional agricultural food.

THE CHARACTER

Soft and velvety in texture, Mascarpone can be spread on bread and folded into desserts. It has a sweet and creamy flavour with a gentle citrus acidity.

PERFECT PARTNERS:

An essential ingredient in tiramisu and also used to thicken risottos and pasta sauces. Try with a dessert wine.

PROVOLONE

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Pasta filata; Artificial: rind is rubbed in olive oil or can be covered in plastic coating
TYPICAL AGE PROFILES:	Two to 12 months
APPROXIMATE SIZE(S):	Various. From 1kg to 100kg
GEOGRAPHICAL ORIGIN:	Southern Italy
PROTECTED STATUS:	The name 'Provolone' is not protected so can be made anywhere, although there are two protected varieties. Provolone del Monaco PDO: Must be made with raw cow's milk in the Naples region. Provolone Valpadana PDO: Must be made with cows' milk in the Po Valley
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow.
RAW/PASTEURISED MILK:	Examples of both
VEGETARIAN/ANIMAL RENNET:	Examples of both



COMMONLY ENCOUNTERED VARIATIONS: Smoked versions are common

THE STORY

This aged pasta filata cheese is tied with rope or raffia and hung up as it matures. It is made around the world in various shapes (conical, cylindrical, melon- or pear-shaped) and sizes (1kg-100kg), but is believed to have first originated in Southern Italy. There are two PDO-protected versions of the cheese. The oldest is Provolone del Monaco, which is made with raw cows' milk (at least 20% from the local Agerolese breed) in the Naples region. The cheese is pear- or melon-shaped, ranging in weight from 2.5kg to 8kg. It is aged for at least six months and the rind can be rubbed in extra

virgin olive oil.

Provolone Valpadana has been made in the Po Valley since the second half of the nineteenth century when Italy was unified and cheesemakers from the south set up in the region. It comes in two types: 'dolce' and 'piccante', which are aged for a minimum of 10 or 30 days for the former, and more than 90 days for the latter. Various shapes are permitted, including: sausage; melon; ball; truncated-cone; and pear shape with a sphere on top known as a 'fiaschetta'.

THE CHARACTER

Provolone typically has a yellow rind and cream coloured paste that has a pliable, compact texture. Small eyes are possible. Young cheeses are mild with dairy flavours, but piccante cheeses can take on sharp and nutty notes.

PERFECT PARTNERS:

Provolone is a great melting cheese, so works well in toasties and in pasta dishes. A robust Chianti stands up nicely to piccante cheeses or try Pinot Grigio with mild cheeses.

RICOTTA

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Whey cheese
POST-MAKE:	N/A
TYPICAL AGE PROFILES:	One to three weeks.
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Italy, but the name 'ricotta' is not protected so can be made anywhere
PROTECTED STATUS:	<p>PDO - Ricotta di Bufala Campana can only be made in the Campania region of Italy using buffalo milk whey left over from the production of buffalo mozzarella.</p> <p>Ricotta Romana can only be made in the Lazio Region of Italy using sheep's milk whey left over from the production of sheep's milk cheeses (Pecorino Romano).</p>
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Goat. Sheep.
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	N/A



COMMONLY ENCOUNTERED VARIATIONS:

- Smoked versions are common
- Ricotta salata - pressed, salted and dried
- Ricotta affumicata - smoked
- Ricotta infornata - baked

THE STORY

Ricotta translates as 'recooked' because it is made by heating and acidifying the whey left over from cheesemaking to coagulate the remaining proteins in a delicate curd. This can be achieved by heating the whey to temperatures of approximately 85°C, before adding an acidifying agent such as citric acid. The whey proteins will denature and float to the surface,

where they can be scooped off and drained in moulds. Ricotta comes from Italy and is often made from whey left over from pasta filata cheeses, but there are many ricotta-style cheeses made across Europe. There is a history dating back to antiquity with ricotta-style cheeses also made in Turkey, Greece and Romania.

THE CHARACTER

Ricotta has no rind and a light, grainy texture. The colour is bright-white and the flavour is sweet, milky and can have a citric tang.

PERFECT PARTNERS:

A key ingredient in Italian cooking as a filling for ravioli and cannelloni, as well as desserts. Westcombe Dairy, which makes Somerset Ricotta with whey from cheddar production, suggest drizzling theirs with honey or spreading it on toast with jam or olive oil.

TALEGGIO PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; External Mould/Yeast Ripened
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Other mould ripened
TYPICAL AGE PROFILES:	A minimum of 35 days.
APPROXIMATE SIZE(S):	1.7kg-2.2kg
GEOGRAPHICAL ORIGIN:	Lombardy, Italy
PROTECTED STATUS:	PDO - can only be made with cows' milk in following provinces: Bergamo; Brescia; Como; Cremona; Milan; Pavia; Novara (Piedmont); Treviso (Veneto)
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow.
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

Named after an Alpine valley in Lombardy - a region that is also famous for Gorgonzola and Grana Padano production - Taleggio is appreciated the world over for its perfumed orange rind and yielding texture. Originally made by small farms as a way of preserving milk when their cows came down from Alpine pastures at the end of the summer, the cheese is now largely made by big dairies all year round, although there are still some traditional farmhouse producers, who mature

the cheeses in caves in another valley, Valsassina. After the milk has been coagulated, the curd is cut and placed in square moulds, where it drains in warm rooms for eight to 16 hours to allow the growth of the thermophilic starter bacteria, before being brined or dry-salted. The surface of each cheese is imprinted with the four-circle brand of the consortium, which contains three 'T's and the number of the dairy.

THE CHARACTER

The bacteria and yeast that give the cheese its distinctive colour, often dotted with species of mould such as *Penicillium expansum* and *P. commune*. The rind microflora helps to break down the paste, producing a velvety layer just beneath the rind, while the gentle, aromatic flavour is mild and fruity.

PERFECT PARTNERS:

The cheese works well with bitter salad leaves, such as radicchio and rocket, and is often melted in risottos and polenta. In Lombardy, they serve it with the local Franciacorta sparkling wine, which is made using the Champagne method with Chardonnay, Pinot Noir and Pinot Blanc grapes.

CASHEL BLUE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Internal (Blue) Mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	10 weeks to six months
APPROXIMATE SIZE(S):	1.5kg
GEOGRAPHICAL ORIGIN:	Tipperary, Ireland
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow, Friesian
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Pioneers of artisan cheese making in Ireland, Jane and Louis Grubb first started making this soft, subtle blue in 1984 using milk from their herd of pedigree Friesian cows in Tipperary. Softer blue cheeses were a rarity in Ireland and the UK at this time, where crumblier blues, such as Stilton held sway, which meant it was quickly hailed a modern classic. Cashel Blue is made today by the second generation of the family on the same 200-

acre farm, using milk from their own herd and from a handful of other local farms. Cashel Blue is named after the historic Rock of Cashel, a medieval castle that was once the seat of the Kings of Munster. Legend has it that St Patrick first started to convert Ireland to Christianity at the site by using a shamrock to explain the Holy Trinity.

THE CHARACTER

When just 6 to 10 weeks old, Cashel Blue is pale, firm and creamy-edged with pleasant tanginess. The cheese, which can be matured for up to six months, develops a thin grey rind and breaks down over time with hints of sweet spice developing and an increasingly unctuous texture and golden colour with a marble-like pattern of blue veins.

PERFECT PARTNERS:

The gentle blue tang has a natural affinity with beer, particularly India Pale Ale, and stout or porter. Vin Santo or a dram of peaty whisky are also recommended.

COOLEA

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: wax coat
TYPICAL AGE PROFILES:	Six to 24 months
APPROXIMATE SIZE(S):	8kg
GEOGRAPHICAL ORIGIN:	Coolea, County Cork, Ireland
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow.
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Animal rennet
COMMONLY ENCOUNTERED VARIATIONS:	Coolea with Cumin Seeds



THE STORY

When Dutch couple Helene and Dick Willems relocated to rural Ireland in the 1970s for a slower pace of life, they struggled to find decent cheese to eat. Their answer to the problem was to make their own Gouda, using milk from their own cows. What started as a hobby soon became a business, and Coolea (named after the mountains where the farm

is based) is now eaten all over the world. Their son Dicky heads up the business today, using pasteurised cows' milk from two local farms. The curd is cut and then washed in hot water, before being pressed in 8kg wheels. These are coated in yellow wax and matured for between 6 to 24 months.

THE CHARACTER

Pliable when young, the cheese becomes harder and more crystallised when mature. It has a gentle buttery flavour when young, leading to rich caramel and fruit flavours when mature.

PERFECT PARTNERS:

A full-bodied Chardonnay stands up well to the sweetness of the cheese or match with the caramel notes of brown ales and best bitters.

COOLEENEY

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Eight to 10 weeks
APPROXIMATE SIZE(S):	200g and 1.7kg
GEOGRAPHICAL ORIGIN:	Tipperary, Ireland
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow, Friesian
RAW/PASTEURISED MILK:	Raw milk, but pasteurised is also used sometimes
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Four generations of the Mahers have worked the land at Cooleeney Farm in Tipperary and the family first started production of their soft Brie-style cheese in 1986. The farm's peaty soil and clover-rich grass are key

to the quality of the milk produced by the closed Friesian herd, and the complex flavours in the final cheese.

THE CHARACTER

Beneath the white bloomy rind lies a golden buttery paste that has a chalky heart when young, which becomes gooey as it matures. The flavour is creamy and buttery with white mushroom notes on the finish, plus a pleasant bitterness.

PERFECT PARTNERS:
Try a soft fruity Beaujolais.

DURRUS

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Four to 10 weeks
APPROXIMATE SIZE(S):	360g and 1.4kg
GEOGRAPHICAL ORIGIN:	Cork, Ireland
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Jeffa Gill helped spearhead the revival of farmhouse cheesemaking in Ireland when she started producing Durrus at her hillside farmhouse in 1979. She continues to make the cheese there today, using milk from a neighbouring farm where the cows graze the rugged

landscape of West Cork. The area's damp, salty sea air encourages the right kind of cultures for making washed rind cheeses, which explains why so many are made here (others include Milleens, Gubbeen and the now extinct Ardahan).

THE CHARACTER

Underneath the pungent orange rind, the paste is soft and pliable with tiny holes. The flavour of Durrus can range from mild, mellow and grassy when young to rich, strong and earthy when aged.

PERFECT PARTNERS:
Delicious melted over potatoes à la Raclette and paired with a lighter red, such as French pinot noir.

KILLEEN

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: Plastic coating
TYPICAL AGE PROFILES:	Two months upwards
APPROXIMATE SIZE(S):	5kg
GEOGRAPHICAL ORIGIN:	Balinasloe, Galway
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Saanen goats
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	The company also makes a version flavoured with fenugreek



THE STORY

Made by Dutch cheesemaker Marion Roeleveld, who moved to Ireland in 2004, this gouda-style cheese is unusual in that it is made with goats' milk (rather than cows' milk). All the milk comes from the farm's own herd of Saanen goats, which are fed with grass and silage grown on the 50-acre property. Roeleveld, who trained

as a cheesemaker in the Netherlands, washes the curd to reduce acidity and create a pliable texture and sweet notes in the final cheese. The orange rind is coated in breathable plastic and the cheese is aged for around two months, but often longer.

THE CHARACTER

Beneath the orange rind is a brilliant white pliable paste, which has sweet, dairy notes when young, becoming fruity and nutty as it matures with enticing caramel notes.

PERFECT PARTNERS:

Try an off-dry Gewurztraminer, which has acidity to cut through the richness. The wine's fruity, floral notes enhance the delicate flavours of the cheese when young, but also complement them when more mature.

SMOKED GUBBEEN

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; Flavoured or Smoked
FLAVOURED OR SMOKED SUB POST-MAKE:	Smoked
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Up to three months
APPROXIMATE SIZE(S):	400g to 3.5kg
GEOGRAPHICAL ORIGIN:	Cork, Ireland
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Bordered by the Atlantic and Mount Gabriel, Gubbeen Farm in West Cork has been tended by the Ferguson family for five generations. Their supple, creamy cheese, which is made with milk from their own herd, is washed in brine to create a sticky orange skin. The company also makes a smoked version, using a smoke

box and oak cold-smoking techniques traditionally used for sides of salmon. The cheese is then coated in wax to seal in the flavour. One of the many bacteria that grows on the washed rind was identified as a novel species: *Microbacterium gubbeenense*.

THE CHARACTER

When young, Gubbeen has gentle aromas of mushrooms, nut and forest floor, which intensify as it matures with a soft, bouncy texture that makes it perfect for melting. The smoked cheese has a gentle lingering aroma.

PERFECT PARTNERS:

Dry cider helps bring out the smoky sweetness of the cheese or a try a floral white wine, such as Gewurztraminer.

CABRALES PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Internal (Blue) Mould
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILES:	Two to four months
APPROXIMATE SIZE(S):	2.5kg
GEOGRAPHICAL ORIGIN:	Asturias, Spain
PROTECTED STATUS:	PDO - can only be made with raw cows' milk (the addition of raw goats' and sheep's milk also permitted) in the east of Asturias. Specifically the municipalities of Cabrales and Peñamellera Alta
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Goat. Sheep.
RAW/PASTEURISED MILK:	Raw cows' milk or a mix of raw cows' milk with raw goat's milk and/or raw sheep's milk
VEGETARIAN/ANIMAL RENNET:	Animal



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

This fiery blue cheese from the Picos de Europa mountains in Northern Spain is made with raw cows' milk or a seasonal mix of cows' milk with goats' and/or sheep's milk. Milk temperatures are maintained at 22-23°C for at least one hour prior to coagulation, to allow limited growth of lactic acid bacteria. The coagulation takes 2-3 hours. The young cheeses are allowed to air for around two weeks, before being matured on wooden shelves for up to five months, often in

limestone mountain caves where cool temperatures (6-10°C) and high humidity (≥90%) create the perfect conditions for the development of the internal blue mould naturally present within the maturation room. Once the ripening process had finished, the cheeses used to be wrapped in sycamore leaves (*Acer pseudoplatanus*) to make them easier to handle during marketing. This practice has been replaced by the use of food wrapping paper and foil.

THE CHARACTER

The natural rind is thin and can be slimy to the touch with an orangey-brown or grey hue. The texture is crumbly when young, but creamy when mature with a pleasant graininess. Cabrales has a powerful and complex flavour taking in spice, salt and savoury notes.

PERFECT PARTNERS:

The intense salty tang of a mature cheese is tamed by the sweet raisin notes of Pedro Ximénez sherry, while a fruity cider from Asturias is a classic match.

VALDEÓN PGI

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Internal (blue) mould; Wrapped, Rolled or Processed
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: leaf wrapped
TYPICAL AGE PROFILES:	Six weeks to four months
APPROXIMATE SIZE(S):	500g to 3kg
GEOGRAPHICAL ORIGIN:	Leon, Spain
PROTECTED STATUS:	PGI - can only be made from a mix of cows', goats' and/or sheep's milk in Posada de Valdeón.
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Goat. Sheep.
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

Also known as Picos de Europa after the peaks in Northern Spain where it is made, Valdeón is the (only slightly) milder cousin of the wild and spicy blue Cabrales. The cheese has been made in the Leon region of Northern Spain since at least the 19th century when men shepherds would make goat's cheese in chalets high up in the mountains and mature it in mountain caves. Today, the cheese is mainly made from cows'

milk mixed with a small amount of goats' or sheep's milk. It is then matured for at least six weeks and traditionally wrapped in dried sycamore leaves often with a foil outer covering the traditional leaf coat. A key manufacturer of the cheese is Queserías Picos de Europa, which was set up in 1986 by Javier and Tomas Alonso - two brothers whose family had made cheese in the region for generations.

THE CHARACTER

The cheese has a coarse, patchy natural rind, while the texture of the pale-yellow interior is grainy and spreadable, punctuated with cavities filled with blue moulds. The flavour is spicy, buttery and salty.

PERFECT PARTNERS:

The sweetness of a fruity cider balances the salty kick of the cheese, as does a sweet white wine, such as Spanish Moscatel.

QUESO FRESCO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	N/A
TYPICAL AGE PROFILES:	Fresh cheese typically one to five days old.
APPROXIMATE SIZE(S):	200g-2kg
GEOGRAPHICAL ORIGIN:	Spain, but the name 'Queso Fresco' is not protected so can be made anywhere. It is particularly popular in Latin America and the US
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Goat.
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Examples of both depending on cheesemaker
COMMONLY ENCOUNTERED VARIATIONS:	Queso Blanco, which is curdled with citric acid, not rennet



THE STORY

Introduced to Latin America by the Spanish, Queso Fresco translates as 'fresh cheese' and is typically eaten within a few days of production. Cows' and/or goats' milk is set with rennet ('queso blanco' is coagulated with citric acid), before the curd is salted and allowed

to drain in the mould. Popular across Latin America, especially Mexico, the mild cheese is used as a topping to temper spicy dishes. It is also crumbled into soups, salads and sauces.

THE CHARACTER

The cheese is pale with no rind and has a moist, crumbly texture. The flavour is gently acidic, salty and milky.

PERFECT PARTNERS:

Crumble over spicy enchiladas and empanadas, and serve with a fruity India Pale Ale.

TORTA DEL CASAR PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; Wrapped, Rolled or Processed
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: Often wrapped in cloth girdle
TYPICAL AGE PROFILES:	Over 60 days
APPROXIMATE SIZE(S):	200g to 1.1kg
GEOGRAPHICAL ORIGIN:	Extremadura, Spain
PROTECTED STATUS:	PDO - can only be made with raw milk in the Cáceres region of Extremadura, Spain
SPECIES (AND BREED) OF MILKING ANIMAL:	Sheep. Merino and Entrefina breeds
RAW/PASTEURISED MILK:	Raw sheep's milk
VEGETARIAN/ANIMAL RENNET:	Vegetarian (thistle)



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

Torta del Casar is made with milk from hardy Merino and Entrefina sheep, which graze the steep slopes around the town of Casar de Cáceres, close to the border with Portugal. Historically reared for wool, the sheep have been used in cheese making since at least the 18th century. The milk is curdled with the flowers of the cardoon thistle or 'Hierbacuajo' (Cynara cardunculus), which create unique flavours in the finished cheese and produce rapid break down of the paste during maturation when the rind is not yet fully formed. As a result, the cheese tends to bulge out at the sides,

resembling a local bread pudding-style cake called 'torta de pan', after which it is named. The cheese is eaten by slicing off the top and scooping out the soft, creamy paste within.

The milk is renneted at a temperature of 26-32°C and sets in 50-90 minutes, the curd is cut into small grains and moulded. The cheeses are pressed, unmoulded and dry-salted or brined before maturation for a minimum of 60 days at temperatures of 4-12°C and a relative humidity of 75-95%.

THE CHARACTER

The peachy washed rind has plenty of earthy aroma, while the glossy, pale interior is creamy enough to scoop with a spoon or bread. There's a herbal bitterness from the cardoon thistle, plus complex sweet dairy and animal notes.

PERFECT PARTNERS:

The earthy notes of a Pinot Noir work well, or try an Amontillado sherry, which is full of nutty and dried fruit characteristics

FROMAGE DE HERVE PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILES:	Three months
APPROXIMATE SIZE(S):	50-400g
GEOGRAPHICAL ORIGIN:	Liège, Belgium
PROTECTED STATUS:	PDO - can only be made with cows' milk in the Herve region
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	Typically animal
COMMONLY ENCOUNTERED VARIATIONS:	Sometimes flavoured with herbs or made with double cream.



THE STORY

Named after the town near Liège where it is made, Herve is arguably Belgium's most famous cheese. Moulded into blocks using wooden planks and washed in brine to develop a sticky orange rind, the cheese resembles a pungent brick and has much in common with Limburger (the town used to be part of the

Duchy of Limburg). The clay and chalk soil of the Herve plateau is said to play an important part in the quality of the pasture where the cows graze, helping the animals to produce protein-rich milk. The milk is coagulated with rennet and is cut into hazelnut-sized pieces. Some cheesemakers also wash the curd.

THE CHARACTER

The firm springy interior is sweet and mellow when young, becoming progressively spicier as it matures.

PERFECT PARTNERS:
Rye bread and Belgian ale.

HALLOUMI

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Flavoured or Smoked; Wrapped, Rolled or Processed
FLAVOURED OR SMOKED SUB POST-MAKE:	Matured in Brine (optional); Internal Flavouring: mint leaves (optional)
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Other: Cheese is heated to 90°C in whey
TYPICAL AGE PROFILES:	One day to two months
APPROXIMATE SIZE(S):	150g-350g
GEOGRAPHICAL ORIGIN:	Cyprus
PROTECTED STATUS:	Not currently protected, but a PDO application to limit use of the term 'Halloumi' and 'Hellim' to cheeses made in Cyprus was submitted by the Cyprus Cheesemakers Association to the EC in 2014
SPECIES (AND BREED) OF MILKING ANIMAL:	Goat. Sheep. Cow.
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

Cyprus' most famous export, Halloumi (Hellim in Turkish) has been made on the Mediterranean island since at least 1554. The cheese was traditionally made with milk from sheep and goats that grazed the island's unique and diverse flora, but cows' milk is now also often added. The traditional production process is unusual in that no starter cultures or acidifying agents are added to the milk with the curd formed solely with the use of rennet. The cheese's low acidity level is part of the reason why it has a very high melt point. Another unusual feature is that the

curd is formed into small discs or squares and cooked in 90°C de-proteinised whey for 30 minutes. These are then removed, sprinkled with salt and folded with dried or fresh mint leaves. The cheese can be eaten immediately, or aged in brine for at least 40 days. Halloumi is not protected (although an application with the EC is pending) so is made on an industrial scale around the world in alternative ways, such as large blocks made with 100% cows' milk and no mint.

THE CHARACTER

Traditional fresh Halloumi has a rectangular or semi-circular shape. It is white to light-yellowish in colour, has a close texture and is easily sliced. It has a milky aroma and minty, salty flavour. Mature Halloumi is more powerful with an intense salty and slightly bitter flavour.

PERFECT PARTNERS:
Young Halloumi served with watermelon is a favourite in Cyprus, as is grilled Halloumi drizzled with honey. Serve with a zesty white, such as Greek Assyrtiko.

BRUNOST

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Whey cheese
POST-MAKE:	N/A
TYPICAL AGE PROFILES:	One day to one year
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Norway
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Examples of both depending on cheesemaker
VEGETARIAN/ANIMAL RENNET:	N/A. Residual rennet in the whey will be inactivated by the cheesemaking process.
COMMONLY ENCOUNTERED VARIATIONS:	Sognefjord Artisanal Geitost is a traditional whey cheese made from goats milk and is recognised as a Slow Food Presidium cheese. Note other variations below.



THE STORY

One of Norway's most famous foodstuffs, Brunost ('brown cheese') is a concentrated whey cheese, which is made by boiling down whey mixed with whole milk or cream. This creates a caramelised fudge-like paste, which is cooled and shaped in moulds and requires no ageing. Made with the whey from cows' or goats' milk (or a combination of both), numerous variations of this style of cheese are made across Scandinavia

under different names, including 'mysost' (cow's milk whey), 'geitost' (cow and goat) and 'ekte geitost' (goat), plus 'prim' or 'messmör' for spreadable varieties often packaged in tubes. The cheeses have a history stretching back at least 200 years and are linked to dairymaids in mountain farms who would look to extract as much value as possible from their milk.

THE CHARACTER

The colour of the cheese, which has no rind, can range from light to dark brown depending on how long it has been cooked. The texture is smooth and pliable while the flavour is sweet and sour.

PERFECT PARTNERS:

The cheese is typically sliced thinly and served on bread or waffles. Nice with a nutty brown ale.

SERRA DA ESTRELA PDO

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Washed rind; Wrapped, Rolled or Processed
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: Often wrapped in cloth girdle
TYPICAL AGE PROFILES:	Six weeks
APPROXIMATE SIZE(S):	500g to 1.7kg
GEOGRAPHICAL ORIGIN:	Beira, Portugal
PROTECTED STATUS:	PDO - must be made with raw sheep's milk in the Beira region
SPECIES (AND BREED) OF MILKING ANIMAL:	Sheep. Bordaleira Serra da Estrela and/or Churra Mondegueira
RAW/PASTEURISED MILK:	Raw sheeps' milk
VEGETARIAN/ANIMAL RENNET:	Vegetarian



COMMONLY ENCOUNTERED VARIATIONS: Cheeses matured for more than 120 days are classified as 'velho' (mature)

THE STORY

Named after the mountain range where it is made, this raw sheep's milk cheese can trace its history back to Roman times and was eaten on voyages during the Age of Discovery. The native sheep breeds graze wild grasses, herbs and flowers high up in the peaks of the Serra da Estrela during the summer, while their milk is coagulated using the pistils from flowers of the cardoon thistle. The cheeses are matured for a minimum of 30

days, during which time they are washed to create the distinctive yellow-orange rind. Cheeses matured for 120 days or more are classified as 'velho' (mature). The drum-shaped cheese is typically encircled by a cloth girdle, which supports the cheese as it matures, and is opened by cutting the top off to expose the creamy paste inside.

THE CHARACTER

The pungent orange rind encloses a smooth silky paste, which is soft enough to be eaten with a spoon or by dipping with breadsticks. The flavour is buttery and aromatic when young, leading to spicy, animal notes as it matures. There is often a certain bitterness to the cheese which arises from breakdown of casein by the cardoon.

PERFECT PARTNERS:

Try a ruby or vintage Port.

VÄSTERBOTTENSOST

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial (plastic coating, wax coat, matured in vacuum pack)
TYPICAL AGE PROFILES:	14 months
APPROXIMATE SIZE(S):	18kg
GEOGRAPHICAL ORIGIN:	Burträsk, Sweden
PROTECTED STATUS:	Brand
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Made by dairy cooperative Norrmejerier in Northern Sweden, Västerbottensost (also known as Västerbotten) is a hard, aged cows' milk cheese that can trace its history back to 1872.

The story goes that dairy maid Eleonora Lindstrom was 'distracted' by visits from her lover as she was stirring the curds of a traditional Swedish cheese. The fire kept going out and being relit, so the curds were repeatedly reheated and stirred. The resulting cheese was put to one side in the maturing room as a mistake, but a year

later was rediscovered and found to be delicious. Details of exactly how the cheese is made today are limited, but the cheese is pressed, brined, coated in paraffin and matured for at least 14 months on spruce shelves.

It carries the title 'By appointment to his Majesty the King of Sweden' and is popular as an accompaniment at summer crayfish parties and as an ingredient for Swedish cheese pie.

THE CHARACTER

Straw yellow in colour with a waxed rind, Västerbottensost has a hard, granular texture that is not unlike Parmigiano-Reggiano. The flavour bears similarities to cooked Alpine cheeses with salty, fruity and savoury notes.

PERFECT PARTNERS:

Try with a fruity Belgian blond ale, which can pair well with the fruit flavours in the cheese, or sparkling white wine is a refreshing alternative.

BERGKÄSE

THE BASICS

MAKE:	Hard cooked
HARD COOKED SUB MAKE:	Alpine Style
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Unflavoured wash solution; Rind washed then dry brushed
TYPICAL AGE PROFILES:	Four to 24 months
APPROXIMATE SIZE(S):	10-60kg
GEOGRAPHICAL ORIGIN:	Switzerland, Austria, Germany
PROTECTED STATUS:	The term Bergkase is not protected, but there are three protected versions: Tiroler Bergkäse PDO, Vorarlberger Bergkäse PDO, Allgäuer Bergkäse PDO
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Typically raw milk
VEGETARIAN/ANIMAL RENNET:	Typically animal rennet



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

German for 'mountain cheese', Bergkäse covers a variety of hard Alpine cheeses made in the mountain borders of Germany, Austria and Switzerland. Originally the cheeses were made during the summer months when farmers would take their cows high up into the mountains where the animals could graze on the lush pastures. Their milk was turned into large wheels of cheese, which could be matured for long periods. The

name Bergkäse is not protected, so is made in a wide range of sizes and styles, although specific regional versions of the cheeses have won PDO status in Austria and Germany (see above). Typically, the cheeses are made with raw milk and calf's rennet, and the curd is cooked to a high temperatures (over 50 to encourage thermophilic bacteria). They are also pressed and then washed and then brushed as they mature.

THE CHARACTER

Bergkäse typically has a brown, natural rind, golden interior and smooth, pliable texture. The cheeses are characteristically sweet, fruity and nutty with some umami notes from the rind.

PERFECT PARTNERS:

Works well with dark malty beers, such as British brown ales and German dark lagers (bock and doppelbock), but an off-dry German Riesling is also worth a try.

TÊTE DE MOINE AOP

THE BASICS

MAKE:	Hard Cooked
HARD COOKED SUB MAKE:	Alpine style
POST-MAKE:	Washed rind
WASHED RIND SUB POST-MAKE:	Rind washed then dry brushed.
TYPICAL AGE PROFILES:	Four months. Silver foil wrapper (classic) up to 4 months and Gold foil wrapper (reserve) for more than four months
APPROXIMATE SIZE(S):	700-900g
GEOGRAPHICAL ORIGIN:	Jura, Switzerland
PROTECTED STATUS:	AOP – can only be made with raw milk in the districts of the Freiberge, Pruntrut, Moutier und Courtelary, the municipality Saulcy, and the parcel of land belonging to the cheese dairy Courgenay.
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Raw milk
VEGETARIAN/ANIMAL RENNET:	Animal



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

Tête de Moine ('monk's head') is named in honour of the men of the cloth who are believed to have invented the cheese in the 12th century. Records from 1192 indicate the monks of Bellelay Monastery in the Bernese Jura in Switzerland would pay the rent on properties with cheese made in their abbey. The monks were evicted in 1797 during the French Revolution, but the cheese continued to be made there before production passed to local farms.

The specifies whole, raw cows' milk, the use of copper

vats and traditional rennet. The curd is cut into grain-sized pieces and heated to 46-53°C, before being pressed in moulds and brined. The cheeses are aged for at least 75 days in a humid cheese cellar at 13-14°C, during which time they are washed with brine and dry brushed.

The final cheese is served using a device called a Girolle (invented in 1982 by a Swiss engineer), which comprises a blade to shave the top of the cheese in a circular motion, creating thin, frilly rosettes of cheese.

THE CHARACTER

The rind is firm and brown to reddish-brown in colours, while the past is ivory to light yellow. The texture is pliable with sweet, nutty and savoury flavours predominating.

PERFECT PARTNERS:

A Lake Geneva white, made with chasselas grapes, is a classic match. The light, spritzy wine has a delicate floral flavour that contrasts with the savoury notes of the cheese.

MONTEREY JACK

THE BASICS

MAKE:	Hard
HARD SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Artificial: Monterey Jack can be sold rindless, but is often coated in paraffin or wax, while mature versions are rubbed with oil, cocoa and pepper.
TYPICAL AGE PROFILES:	One to 12 months
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Monterey, California, US
PROTECTED STATUS:	Traditional cheese with no name protection
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Colby Jack (mixed with Colby to make a marbled cheese). Flavour-added versions of the cheese are also widespread, eg, Pepper Jack (jalapeños) and Chilli Jack (chilli powder)



Dry Jack is coated in vegetable oil, cocoa and pepper and aged for 7-12 months, until it has a hard, Parmesan-like texture and nutty flavour

THE STORY

The recipe for this famous American cheese was first brought to Monterey County in California in the 1700s by Franciscan monks from Mexico, where it was known as 'queso del pais'. The cheese was made famous by immigrant Scottish cheesemaker David Jacks, who sold it as Jack's Cheese in the 19th century, growing his business to 14 dairies across California. Production

is still concentrated in California, as well as Wisconsin. The cheese is made by washing the curds and then pressing them either in a mechanical press or in cloth. Individual wheels typically weigh around 2.5kg, but industrially produced block versions of the cheese are also widespread.

THE CHARACTER

Monterey Jack can be sold rindless or coated in paraffin or wax, while mature versions are rubbed with oil, cocoa and pepper. The cheese is typically eaten at just a month or two old when the texture is smooth, moist and rubbery. The flavour is mild and milky.

PERFECT PARTNERS:

A great melting cheese for Mexican food, young Monterey Jack is nice served with a cold crisp lager.

ROGUE RIVER BLUE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	Internal (blue) mould; Wrapped, Rolled or Processed; Flavoured or Smoked
INTERNAL (BLUE) MOULD SUB POST-MAKE:	Natural rind
WRAPPED, ROLLED OR PROCESSED SUB POST-MAKE:	Natural: leaf wrapped (syrah leaves macerated in pear spirits)
FLAVOURED OR SMOKED SUB POST-MAKE:	External flavouring: wrapped
TYPICAL AGE PROFILES:	12 months
APPROXIMATE SIZE(S):	2.3kg
GEOGRAPHICAL ORIGIN:	Oregon, USA
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow. Mainly Brown Swiss and Holstein
RAW/PASTEURISED MILK:	The company makes raw milk and pasteurised versions
VEGETARIAN/ANIMAL RENNET:	Vegetarian



COMMONLY ENCOUNTERED VARIATIONS: N/A

THE STORY

This seasonal organic blue made by Rogue Creamery in Oregon has an intense character all its own. The cheese is made for just a few months each year from the Autumnal Equinox in September until mid-winter using milk from Rogue's own herd of Brown Swiss and Holstein-Friesian cows. It is aged for around a year, initially with no covering to allow a natural rind to form over several months before being wrapped in Syrah vine leaves from a local vineyard, which have been macerated in pear spirit, and aged for a further

three or four months. The cheeses are released on the Autumnal Equinox when production for next year begins. Owner David Gremmels first developed the cheese in 2002 after buying the creamery from the Vella family, who had run it since 1933. He took inspiration from leaf-wrapped cheeses made in Europe, but also wanted to express the terroir of Southern Oregon and the Rogue River, which irrigates the pastures where the cows graze.

THE CHARACTER

The texture is soft and fudgy with crunchy calcium lactate crystals. A roller-coaster ride of intense flavours takes in everything from fruity and spicy notes to meaty and toasty flavours.

PERFECT PARTNERS:

Try with a tot of pear brandy or opt for a bold, spicy red wine, such as Côtes-du-Rhône or Châteauneuf-du-Pape.

STABILISED BRIE

THE BASICS

MAKE:	Soft
SOFT SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened
EXTERNAL MOULD/ YEAST RIPENED SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i>
TYPICAL AGE PROFILES:	Typically 10 to 12 weeks
APPROXIMATE SIZE(S):	Various
GEOGRAPHICAL ORIGIN:	Various
PROTECTED STATUS:	N/A
SPECIES (AND BREED) OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Typically pasteurised
VEGETARIAN/ANIMAL RENNET:	Typically vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Brie de Meaux is covered by a PDO and must be made in a specific way in a region just east of Paris, but the term 'Brie' is not protected and can be used to describe cheese manufactured anywhere in the world. A significant number of brie-style cheeses made by the large creameries are "stabilised" which means that they usually achieve an acceptable degree of primary

ripeness but which show improved shelf-life as they do not break down further to any significant extent. Stabilised brie are made by achieving curds with a higher pH (lower acidity) which can be achieved by replacing part of the mesophilic starters with thermophiles or other techniques such as curd washing to reduce the amount of lactose

THE CHARACTER

A stabilised Brie typically has a very white bloomy rind and an elastic texture that barely changes during its life. Simple dairy flavours predominate rather than the complex vegetal notes associated with traditional Bries.

PERFECT PARTNERS:

Try a buttery white burgundy. The bubbles of sparkling wine can also work well, rebooting the palate after the creamy cheese.



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