



## RED LEICESTER - SPARKENHOE

The only traditional farmhouse Red Leicester made in Leicestershire.  
Complex mellow flavour with nutty, fruity tones.

---

Type of Milk:	Cow	Pasteurisation:	Unpasteurised
Vegetarian:	No	Country:	Made In England
Region:	Leicestershire	Organic:	No
Flavour:	Nutty and fruity	Accreditation:	None
Weight:	250g		

---

### Commentary

Leicestershire Handmade Cheese Company is located in Upton, a small hamlet in the South West Leicestershire countryside on a working dairy farm called Sparkenhoe Farm. David and Jo Clarke are dairy farmers whose families have farmed in the area for generations. David manages the 150 head of pedigree Holstein Friesian cows and the 160 followers. The cows are fed on the farm's lush pastures and calving takes place all year round to keep the milk supply as consistent as possible. David and Jo started making 'Sparkenhoe' in November 2005 and use the milk produced from their own cows.

The milk from the previous day's milking is pumped across from the parlour to the cheese room at 4 am. An old recipe discovered by Jo and David is then followed and traditional animal rennet added. Annatto, a natural plant dye obtained from a South American bush is added to give the cheese its rich orange colour. The curds and whey are then scalded gently and separated and the curds are cut into blocks and turned to release further whey. They are then put through the mill and salt is added. The cheese is put into moulds and pressed for 24 hours, then turned and pressed for a further 24 hours. The cheeses are bound in cloth and lard and matured for 6 months in the store at 10 degrees.

The cheese are a traditional shape and size, weighing approximately 10kg and being wide but not particularly deep. They are bound and matured in cloth and lard and the flavour of the cheese is nutty and complex, with deep caramel and liquorice undertones which completely set this cheese apart from generic Red Leicester as can be found commonly in the supermarkets.

Sparkenhoe is an old Leicestershire name meaning gorse nob. It was the name given to the old medieval one hundred area and as the farm is situated in the middle of this area it was named Sparkenhoe Farm.

---

### Technical Specification

Ingredients:	Cows' Milk, Salt, Rennet, Dairy Cultures (Milk)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Name & address of food supplier:	Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE