



CAERPHILLY GORWYDD

A handmade Caerphilly with a distinct creamy outer layer near the rind and crumbly, citrus flavoured centre. Made with Organic milk.

Type of Milk:	Cow	Pasteurisation:	Unpasteurised
Vegetarian:	No	Country:	Made In England
Region:	Somerset	Organic:	Yes
Flavour:	Mushroomy and citrus	Accreditation:	None
Weight:	250g	Rec. Drink:	White Burgundy

Commentary

Gorwydd Caerphilly is a mature, hand-made Caerphilly made to a traditional recipe, using raw cows' milk and GM free animal rennet. These ingredients, combined with the process of working the curd by hand and encouraging the natural mould rind to develop, keep the cheese true to the origins of traditional Caerphilly.

Caerphilly that may be bought from some supermarkets can often be thought of as dry and with little flavour. Gorwydd Caerphilly, however, is the opposite. It ripens slowly from the rind, giving it a unique, stripy interior with the crumbly centre being encased in a rich, softer textured paste.

When the cheese is young it has a lemony fresh-tasting tang but as it matures this flavour changes to become more intense with an added creamy flavour letting the cheese become more dynamic. For a richer experience it is suggested for the rind to be eaten and enjoyed as well.

Caerphilly was originally produced as something that miners might enjoy. The cheeses were rinded and shaped with a distinct depth, that enabled the miners to hold a wedge of the cheese with their dirty hands, and eat from the middle.

Gorwydd Carephilly won Gold in the category of 'Farmhouse/Traditional Caerphilly cheese at the International Cheese Awards Nantwich Show 2017

Gorwydd Carephilly has won many awards; it won Best Territorial Cheese at 2017 Artisan Cheese Awards.

Gorwydd Caerphilly also had a very successful 2016 and picked up the following awards:

World cheese Awards - Super Gold

British Cheese Awards - Gold

Global Cheese Awards - Gold

International Cheese Awards

Artisan Cheese Awards - Gold & Best British Territorial Cheese

Technical Specification

In previous years the Gorwydd Caerphilly has also won:

2015 British Cheese Awards - Gold

2014 World cheese Awards - Super Gold

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