



ROLLRIGHT

Farmhouse washed rind cheese with a semi-soft, buttery texture & a blushing orange rind. Savoury and rich in flavour.

Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:	No	Country:	Made In England
Region:	Costwolds	Organic:	No
Flavour:	Savoury, buttery and rich	Accreditation:	None
Weight:	250g		

Commentary

The milk is currently pasteurised in the pasteurising room which is then piped into the cheese making room and straight into the milk vats, which hold 1200 litres. The milk is heated by steam and they use basic plastic paddles. They have to be gentle with the curds but quick to mould it, in order to stop acidity growing. The curds are scooped out of the vats by hand using the moulds (not ladled). The moulds are then stacked in trays in the vat to drain and then they are taken into the ripening room. The cheeses are matured for 4-5 weeks and are turned weekly.

The dairy are currently using 600 litres of milk a week making 60 cheeses a week, but they would like to up this to 800 litres making 80 cheeses by the end of 2015.

Rollright has an attractive peachy coloured rind which complements the pale unctuous inner paste. Rollright has a delicious full flavour which is delicate at the same time. Rollright is savoury and meaty but with hints of sweet buttery notes.

Rollright has been inspired by reblochon making it an appealing washed rind cheese for those who are put off by the more pungent aromas of some wash rind cheeses.

Rollright won a Gold Medal at the 2016 British Cheese Awards

Rollright also picked up a handful of awards at the 2016 Melton Mowbray Artisan Cheese Fair Awards:
Supreme champion

~~Best new cheese~~

Best Cows milk cheese

~~Best small cheese~~

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