



## GOLDEN CENARTH

A rind washed soft cheese made in West Wales from cows milk, with a springy, supple texture and buttery flavour



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Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	Wales
Region:	West Wales	Organic:	No
Flavour:	Gentle and buttery	Accreditation:	
Weight:	0.2g	Rec. Drink:	Ale
Vegetarian Rennet:	Yes		

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### Commentary

The milk used is GM-free and all sourced from local farms. The cheese comes in a 200g wheel, presented in a round wooden box.

It is a washed rind soft cheese with a springy, supple texture and buttery flavour. The rind is slightly orange-tinted from the brine wash it is given early in maturation and the flesh is slightly elastic in texture when young and matures to be soft and unctuous with a rich flavour of churned cream.

Golden Cenarth won Best Welsh Cheese and Best Semi-soft cheese at the British Cheese Awards 2016.

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### Technical Specification

Ingredients:	*Cows' Milk*, Salt, Rennet, Dairy Cultures (*Milk*)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Supplier:	Caws Cenarth

### Nutritional Information

Typical Values	Per 100g
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Energy	(kJ)	1436kJ
	(kcal)	347kcal
Fat		29.2g
of which	saturates	15.44g
Carbohydrates		2.30g
of which	sugars	0.10g
Protein		20.60g
Salt		2.8g

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