



## CELTIC SOFT

A soft cheese with a buttery texture and full creamy flavour. Perfect for baking.



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Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	Ireland
Region:	Tipperary	Organic:	No
Flavour:	Creamy and Mild	Accreditation:	
Weight:	0.2g	Rec. Drink:	Pinot Noir
Vegetarian Rennet:	Yes		

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## Commentary

Early each morning, the cheese maker pumps the farm's milk into the cheese vats where the cultures are added. Later when the rennet is added, curds are formed and after the moulds are filled, drainage takes place in a temperature controlled room. The cheese is turned on a regular basis in order to have an even moisture level in the cheese. The following day the cheese is brined and placed into special controlled ripening rooms where the process of flavour development begins under the vigilant attention of the dedicated cheese makers.

Celtic Soft retains a slight chalkiness in its centre when younger, surrounded by a softer, buttery paste. As it ages, the centre also softens, allowing the entire cheese to reach a melting, creamy consistency. The cheese has distinct hints of mushroom coming from its white rind, and a full, buttery flavour which leaves a long aftertaste. The cheese is fantastic when baked in a cheese baker, or delicious wrapped in puff pastry and cooked in an oven.

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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:	Paxton & Whitfield Ltd

## Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1185kJ
	(kcal)	285.5kcal
Fat		23.05g
	of which saturates	14.63g
Carbohydrates		3.3g
	of which sugars	0.1g
Protein		16.2g
Salt		0.5g

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