



GUBBEEN

A tasty cheese handmade on the west coast of Ireland. A firm supple cheese with a nutty, burnt caramel taste.



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	Ireland
Region:	Cork	Organic:	No
Flavour:	Nutty and caramel	Accreditation:	
Weight:	0.25g	Rec. Drink:	Crozes Hermitage
Vegetarian Rennet:	No		

Commentary

The Ferguson family started making Gubbeen in 1979 using the milk from their Fresian and Jersey pedigree herd. The cheese making process is entirely traditional and over a three week period after the initial production, the cheese is cured by daily washing and turning which encourages the growth of the surface bacteria and gives the cheese its characteristic pale pinky-brown crust.

Gubbeen is slightly sweet and has a lovely soft, lingering flavour that grows after the initial taste. It is not too strong or farmy but tastes of clean, fresh milk. This dairy taste immediately implies that it is not an aged cheese, and the texture too is light, springy and slightly aerated. There is a full, mellow aftertaste however, with a slight edge that could almost be described as an Irish Reblochon.

According to the cheese makers, the cheese is best in the spring when the herds first go out to grass again and the cheese takes on a creamier, softer texture. Gubbeen was awarded Gold Medal at 2016 British Cheese Awards Gubbeen won Gold and Best in Class for Washed Rind Cheeses at Irish Cheese Awards 2017.

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)	1628kJ
	(kcal)	389kcal
Fat		32g
	of which saturates	21g
Carbohydrates		3.57g
	of which sugars	0g
Protein		25g
Salt		2g

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