



CHEDDAR - PAXTONS CAVE AGED

Our very own cheddar, cloth bound and matured in natural caves in Somerset to give a distinctive fruity and nutty bite.



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	West Country	Organic:	No
Flavour:	strong and fruity	Accreditation:	PDO
Weight:	0.25g	Rec. Drink:	Paxtons Tawny Port, Merlot or Chardonnay
Vegetarian Rennet:	Yes		

Commentary

To make this cheddar, the cheesemakers have an early start. It is a labour intensive process whereby the milk is pasteurised and renneted, with the resulting curds being cut and salted by hand. The curds are ladled into moulds where they are drained and bound in cloth and covered in lard. The truckles are stored in maturation rooms for over 10 months before they are taken to Wookey hole for their final maturation. This is a specialist cheese which is made to exacting specifications regarding geography, milk source and recipe, earning it a coveted Protected Designation of Origin (PDO).

Paxton's Cave Aged Cheddar is distinctively fruity and has a nutty bite. It has underlying earthy notes absorbed from its maturation period in the caves at Wookey Hole, and a very dense consistency that is satisfying in the mouth. Our P&W Tawny Port is a perfect match for our cheddar.

The Cave Aged Cheddar won a Gold Medal at the 2016 & 2015 British cheese Awards.

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)	1725kJ
	(kcal)	416kcal
Fat		34.9g
	of which saturates	21.7g
Carbohydrates		0.1g
	of which sugars	0.1g
Protein		25.4g
Salt		1.8g

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