



LINCOLNSHIRE POACHER SMOKED

A naturally smoked handmade cheese with the flavourful characteristics of the distinctive Lincolnshire Poacher.



Type of Milk:	Cow	Pasteurisation:	Unpasteurised
Vegetarian:		Country:	England
Region:	Lincolnshire	Organic:	No
Flavour:	Oaky and fruity	Accreditation:	
Weight:	0.25g	Rec. Drink:	Amontillado Sherry
Vegetarian Rennet:	No		

Commentary

The cheese is made in a similar style to West Country Cheddar although there are several key differences in the recipe that give Lincolnshire Poacher its own unique flavour and texture. This means there is plenty of character to the cheese but in a restrained style. Simon Jones learnt his cheese making technique from the late Dougal Campbell who in turn learnt in Switzerland, and so it is not surprising that Lincolnshire Poacher, although similar to a Cheddar has some marked differences which mean it can be likened to the continental hard mountain cheeses, such as Comte.

Cheeses are matured for 14-16 months and then selected to be sent to a local family run smokehouse. The cheese is cold smoked over untreated dampened oak chips for 24 hours. Cold smoking gives the cheese a golden brown colour and delicate smoked aroma and flavour, through which the distinctive Poacher characteristics of fruity and sweet nuttiness are still evident.

Smoked Poacher won Best Flavour Added Cheese at the British Cheese Awards 2016. Smoked Poacher won a Gold Medal at the British Cheese Awards 2015. Smoked Poacher won Best Flavour Added Cheese at the British cheese Awards 2009.

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)	1860kJ
	(kcal)	449kcal
Fat		37.4g
	of which saturates	26.3g
Carbohydrates		1.9g
	of which sugars	>0.5g
Protein		26.1g
Salt		1.45g

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