



ROLLRIGHT

Farmhouse washed rind cheese with a semi-soft, buttery texture & a blushing orange rind. Savoury and rich in flavour.



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	Cotswolds	Organic:	No
Flavour:	Savoury, buttery and rich	Accreditation:	
Weight:	0.25g	Rec. Drink:	
Vegetarian Rennet:	No		

Commentary

The milk is currently pasteurised in the pasteurising room which is then piped into the cheese making room and straight into the milk vats, which hold 1200 litres. The milk is heated by steam and they use basic plastic paddles. They have to be gentle with the curds but quick to mould it, in order to stop acidity growing. The curds are scooped out of the vats by hand using the moulds (not ladled). The moulds are then stacked in trays in the vat to drain and then they are taken into the ripening room. The cheeses are matured for 4-5 weeks and are turned weekly.

Rollright has an attractive peachy coloured rind which complements the pale unctuous inner paste. Rollright has a delicious full flavour which is delicate at the same time. Rollright is savoury and meaty but with hints of sweet buttery notes. Rollright has been inspired by reblochon making it an appealing washed rind cheese for those who are put off by the more pungent aromas of some wash rind cheeses.

British Cheese Awards 2018 Best Export Winner Rollright won a Gold Medal at the 2016 British Cheese Awards Rollright also picked up a handful of awards at the 2016 Melton Mowbray Artisan Cheese Fair Awards: Supreme champion Best new cheese Best Cows milk cheese Best small producer.

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)	303kJ
	(kcal)	1256kcal
Fat		24.8g
	of which saturates	16.13g
Carbohydrates		3.2g
	of which sugars	>0.1g
Protein		17.2g
Salt		1.68g

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