



CORNISH YARG

Deliciously fresh in flavour, creamy under the rind and crumbly at the core, this Cornish cheese is wrapped in nettles.



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	Cornwall	Organic:	No
Flavour:	Fresh and citrus	Accreditation:	
Weight:	0.25g	Rec. Drink:	Sauvignon Blanc
Vegetarian Rennet:	Yes		

Commentary

Cornish Yarg is very unique due to the handpicked nettle leaves which coat the rind. Three tonnes of nettle leaves are picked during May and June by a team of 50 hand pickers. Cheeses which are made at the time of picking are then wrapped with fresh leaves and the rest of the leaves are then frozen in bundles until they are ready to be used.

The cheese making process is done by hand using the farm's milk and grass rich milk from carefully selected local Cornish farms. After the milk is pasteurised, a culture is added for ripening and rennet to help the curd set. Once set it is cut and stirred to separate the curd from the whey until each curd piece is as small as a grain of rice, this increases acidity and fermentation. The curd is then milled, blocked and hand packed into moulds, after which the cheese is pressed and immersed in brine overnight. After drying, the nettle leaves are painted on by hand in a concentric circle pattern. Yarg takes about 4-5 weeks to mature, by which time a beautiful white bloom decorates the nettles from naturally occurring moulds attracted to the leaves.

As the cheese matures, it develops a delicate, mushroomy taste and a bloomy white appearance. Six weeks from field to finish, Yarg is fresh and creamy with an irresistible crumble in the core. The semi-hard rind is completely edible and adds an earthy, mushroomy flavour to the cheese. A consistent medal winning cheese for many years, most recently awarded two gold medals at the British Cheese Awards 2018.

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)	1550kJ
	(kcal)	374kcal
Fat		31.7g
	of which saturates	19.08g
Carbohydrates		0.7g
	of which sugars	>0.1g
Protein		21.5g
Salt		2.0g

www.paxtonandwhitfield.co.uk