



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:	Yes	Country:	Made In England
Region:	Cornwall	Organic:	No
Flavour:	Fresh and citrus	Accreditation:	None
Weight:	250g	Rec. Drink:	Sauvignon Blanc

Commentary

The cheese making process is done by hand from the farm's milk and from 10 herds local to the dairy. The milk is pasteurised then put into open vats. Starter is added and then rennet which coagulates the curd which is then cut. The curd and whey start to separate and the whey is continuously expelled as the acidity rises. The curds are cut into blocks as the acidity rises, then milled and placed in cheese moulds which are placed in a press over night. The next day the cheese is placed in brine for 24 hours. The cheese comes out of the brine and is left to dry for 48 hours and nettles are then placed in concentric circles on the cheese. The leaves are carefully brushed onto the cheese in a traditional pattern and they attract wonderful natural occurring moulds of various colours, which help the cheese ripen. The cheese is left to naturally mould ripen for the next three weeks until the cheese develops a bloomy white/grey/green moulded rind.

This semi-hard cheese from Cornwall is deliciously creamy under the rind and slightly crumbly in the core. It has a young, fresh, slightly tangy taste and as the cheese matures, the edible nettles impart a delicate, slightly mushroomy taste. The final product has an attractive, lacy pattern of leaves in blue and green, giving the finished cheese a unique appearance.

Cornish Yarg won a Gold Medal at the 2016 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.
Name & address of food supplier:	Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE