

CORRA LINN

Made in a traditional, cheddar style this ewes milk cheese is delicate when young and develops a long-lasting, caramel complexity with age

PLU: 442

Sold as:	Weighed /Kg	Organic:	No
Category:	British Sheep - Hard (NHR)	Type of Milk:	Sheep
Country:	Made in Scotland	Pasteurisation:	Unpasteurised
Region:	Lanarkshire	Rennet:	Vegetarian
Approx weight:	6.5kg	Style:	Hard
Rec. Drink:	Speyside Single Malt Whisky	Flavour:	Nutty flavour with sweet notes
		Rind:	Cloth
		Own Milk:	Yes

Commentary

Made by Selina Cairns of Errington Cheese in Lanarkshire, Scotland, a small, family-run farm and cheese company Lanarkshire. They started making Corra Linn in 2008/2009, the idea originally came as the solution to a problem of having a glut of sheeps' milk in the spring and early summer. Before this they were only making blue cheese which they found was becoming too strong so now we make Corra Linn during the period we have lots of milk.

Made in a similar fashion to a small, farmhouse cheddar and wrapped in cheese cloth to age.

It has a characteristic nutty flavour with sweet notes. Once pressed overnight it is rubbed with locally grown and refined rapeseed oil and wrapped in traditional muslin cheese cloth and matured for 4 months to a year.

Awarded Gold at The World Cheese Awards 2019.

Technical Specification

Ingredients: Ewes milk 98.5%, Salt 1.5%, Starter culture, Rennet, Rapeseed oil

Place of provenance: Made in Scotland

Allergens: Milk

Storage: Keep refrigerated

Instructions for use: Serve at room temperature

Supplied by: Errington Cheese Ltd, Walston Braehead Farm, Carnwath, Lanarkshire, ML11 8NF