

DUCKETTS AGED CAERPHILLY

A clean and fresh flavoured traditional Caerphilly with mellow, earthy flavours

PLU: 116

| | | | |
|----------------|--------------------------|-----------------|-------------------|
| Sold as: | Weighed /Kg | Organic: | No |
| Category: | British Cow - Hard (NHR) | Type of Milk: | Cow |
| Country: | Made in England | Pasteurisation: | Pasteurised |
| Region: | Somerset | Rennet: | Traditional |
| Approx weight: | 4 Kg | Style: | Blue |
| | | Flavour: | Earthy and citrus |
| | | Rind: | Natural |
| | | Own Milk: | Yes |

Commentary

Westcombe Dairy has been making Cheddar in the heart of Somerset for over 100 years, and has more recently started making other traditional products too. It has three herds of Friesian-Holstein cows, grazing on lush Somerset pastures and producing the finest quality milk. The milk is used to produce up to 100 tonnes of Cheddar a year and the quality of the milk depends on the continuous cycle of the farming process which includes the careful planning of the cows' diet to include as much homegrown food as possible. Duckett's Caerphilly was first made at the dairy by Chris Duckett - the renowned Somerset Cheesemaker who watched his grandfather and mother making the cheese, and Jemima Cordle, a scientist-turned-cheesemaker. It is now made by Tom Calver, already famed for his high quality traditional cheddar, who is quickly proving his flexibility by continuing to make the cheese at the consistently high quality set out by Chris and Jemima.

Caerphilly is originally a Welsh cheese, but Duckett's Somerset Caerphilly is one of only a handful of Caerphilly cheeses made in the traditional way. The milk used comes from Westcombe Dairy, and is soured by adding a traditional pint starter. The entire cheese making process is carried out by hand, including stirring the curds to release the whey, the cutting of the curds and filling the moulds with the curds ready for them to be gently pressed. The cheeses are salted and repressed, and bathed in a brine solution before being stored in an underground cellar humidified by a natural spring, for approximately six weeks.

This skilled and labour-intensive process produces a slightly salty cheese which when aged has a distinct mild flavour but with a slight citrus tone. It has a moist crumbly texture which is far from the dry experience one might have when eating the more commonly found Caerphilly sold at some supermarkets.

British Cheese Awards 2018 Best English Cheese Winner

Caerphilly was originally produced as something that miners might enjoy. The cheeses were rinded and shaped with a distinct depth, that enabled the miners to hold a wedge of the cheese with their dirty hands, and eat from the middle.

Technical Specification

Ingredients: Cows' Milk, Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Made in England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Westcombe Dairy, Westcombe Dairy, Lower Westcombe Farm, Evercreech, Somerset BA4 6ER

Nutritional Information

| Typical Values | | per 100g |
|----------------|------------------|----------|
| Energy | (kJ) | 1617kJ |
| | (kcal) | 391kcal |
| Fat | | 34.30g |
| of which | saturates | 25.10g |
| | mono-unsaturates | 8.40g |
| | poly-unsaturates | 0.80g |
| Carbohydrates | | 1.20g |
| of which | sugars | <0.1g |
| Fibre | | 0.40g |
| Protein | | 19.50g |
| Salt | | 1.88g |