

CULLUM

A bright and juicy ewes' milk cheese with well-balanced savoury notes and a subtle sweetness.

PLU: 1340

Sold as:	Weighed /Kg	Organic:	No
Category:	British Sheep - Hard (HR)	Type of Milk:	Sheep
Country:	Product of England	Pasteurisation:	Pasteurised
		Rennet:	Vegetarian
		Style:	Hard

Commentary

Cullum is a new and exclusive cheese to our online shop and cheese counters. A bright and juicy ewes' milk cheese with well-balanced savoury notes and a subtle sweetness. The texture is supple and moreish and delicious with a drizzle of honey.

Our brand-new British cheese 'Cullum' was developed by cheesemaker Martin Gott and Paxton & Whitfield's managing director James Rutter. Martin and his team make the cheese at Holker Farm in the Lake District in summer when the milk production is high and transfer it to Paxton & Whitfield at two weeks old where the maturation work begins.

Jazz Reeves, Paxton's quality manager, and her team of cheesemongers then mature Cullum; regularly brushing down the moulds and turning the cheeses twice a week. During the second month of maturation, the cheese is rubbed weekly with locally sourced Cotswold Gold Rapeseed oil and brushed down to encourage even permeation of the oil.

Jazz explains: "We have been in constant contact with the cheesemaker Martin Gott during the maturation of this first batch to refine the recipe and process. We assess the cheese organoleptically every week and we are delighted to release this first batch for sale and to continue the maturation of future batches ready for Christmas. The flavour of this first batch is bright and juicy. There is a fruitiness which is well balanced by savoury notes, with a subtle sweetness coming from the ewes' milk. The texture is butter and smooth in the mouth, and very moreish."

We selected the name as a nod to the original founder of 'Paxton & Whitfield' - Stephen Cullum who first established his cheese stall in Aldwych Market in 1742.

Technical Specification

Ingredients: Milk, Sea salt, Starter culture, Traditional rennet

Place of provenance: Product of England

Allergens: Milk or Derivatives

Storage:

Instructions for use:

Supplied by: St James Cheese