

## YOREDALE

A creamy and rich Wensleydale with a delightful lemon and yoghurt acidity.

### PLU: 1469

---

|                |                        |                 |               |
|----------------|------------------------|-----------------|---------------|
| Sold as:       | Weighed /Kg            | Type of Milk:   | Cow           |
| Category:      | British Cow (NHR)      | Pasteurisation: | Unpasteurised |
| Country:       | Product of England     | Rennet:         | Vegetarian    |
| Region:        | Wensleydale, Yorkshire |                 |               |
| Approx weight: | 6Kg                    |                 |               |

---

## Commentary

Over the last few years, we have seen a small resurgence in artisan Wensleydale production and after much taste testing and research, we came across Curlew Dairy - the makers of Yoredale. We were inspired by their passion, the tiny scale they work on and above all, the cracking cheeses that they make.

Yoredale has all the lemon, yogurt acidity you would expect from a Wensleydale, with mineral, earthy tones closer to the rind. Unlike crumbly Wensleydale, Curlew Dairy use a traditional slow recipe which gives the cheese a much softer, creamier texture. It has an open texture and melts exceedingly well on cheese on toast.

Ben Spence and his wife Sam started making Old Roan Wensleydale at Home Farm in 2019 - the first farm-produced Wensleydale since 1957. In 2021, Ben and Sam moved to their own micro-dairy 'Curlew Dairy' where their delicious Yoredale Wensleydale is now made.

Ben and Sam use unpasteurised milk, so the cheese truly reflects the 'terroir' of the farm. The final flavour is determined by everything from the pastures on which the cows grazed, to the weather, the season, and even the bacteria in the soil. The cheese is clothbound and aged in our maturing room for 3-4 months.

Try Yoredale Wensleydale melted on sourdough toast with a drizzle of balsamic vinegar, or on our Fruit Cake for Cheese with a thick layer of butter!

---

## Technical Specification

Ingredients: Cows milk ,Starter culture,Vegetarian rennet,Salt

Place of provenance: Product of England

Allergens: Milk

Storage:

Instructions for use:

Supplied by: Curlew Dairy, The Corner House, Wensley, Leyburn, North Yorkshire. DL8 4HN.