

SMOKED CEODRE

A wax coated farmhouse Cheddar naturally smoked over oak chips, giving a smoky flavour and creamy texture.

PLU: 339

Sold as:	Each	Organic:	No
Category:	British Cow - Hard (HR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	West Country	Rennet:	Vegetarian
Approx weight:	200g	Style:	Hard
Rec. Drink:	Merlot Or Chardonnay	Flavour:	Creamy and smokey
		Rind:	Wax
		Own Milk:	No

Commentary

Ceodre is the old Anglo-Saxon name for Cheddar Gorge.

Nestled between the Dorset Downs and the West Dorset heritage coast in Bride Valley, lies the estate from which we have sourced our Smoked Ceodre. Farmhouse Cheddar has been made on the farm for over 45 years and continues the tradition of handmade West Country cheesemaking which has been handed down through the generations.

The Smoked Ceodre is made to a traditional recipe using milk from their neighbouring farm and a few other carefully chosen local herds. This gives the cheese a unique flavour and character that can only be found in cheese made using handcrafted methods of production.

The cheesemakers are up very early every morning to begin the cheesemaking process. The curds are cut and salted by hand, the milk turning into cheese within a couple of hours. However, the maturing can then take over twelve months for the cheese to reach its optimum maturity and flavour levels. Once it is matured, the cheese is prepared to size, smoked and then coated in wax.

Paxton & Whitfield's Smoked Ceodre is not only an ideal size, but is wrapped in an attractive protective wax coating to help extend its shelf life in the absence of oxygen.

Technical Specification

Ingredients:	Cheese (Cows' Milk).
Place of provenance:	Product of England
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1725kJ
	(kcal)	416kcal
Fat		34.9g
of which	saturates	21.7g
	mono-unsaturates	9.4g
	poly-unsaturates	1.1g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		25.4g
Salt		1.8g