

LYPIATT

A delicious hand ladled soft cheese, similar in style to a French Chevre.

PLU: 1195

Sold as:	Each	Organic:	Yes
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Made in the UK	Pasteurisation:	Pasteurised
Approx weight:	125g	Rennet:	Traditional
		Style:	Washed Rind
		Flavour:	Creamy and Salty
		Own Milk:	No

Commentary

A delicious British cheese which was created during lockdown.

You'd be mistaken for thinking that Lypiatt was a fresh goat's cheese at first glance, with its ashed rind and fluffy mousse-like paste.

Intriguingly, Lypiatt is actually made with milk from channel island cows, a breed renowned for its luscious richness.

This innovative little cheese is the brain child of the makers behind the washed rind cheese Baronet, (The Old Cheese Room).

Technical Specification

Ingredients: Organic Jersey Milk, Fine Sea Salt, Animal Rennet, DDVI Starter Cultures, Vegetable Ash

Place of provenance: Made in the UK

Allergens: Milk

Storage: Keep refrigerated

Instructions for use:

Supplied by: The Old Cheese Room, Neston Park Home Farm, Corsham, Wiltshire, SN13 9TG

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	964kJ
	(kcal)	233kcal
Fat		19.9g
of which	saturates	14.8g
Carbohydrates		0.5g
of which	sugars	0.1g
Protein		12.5g