BARON BIGOD I LOVE YOU

Baron Bigod - I love you cheese is a creamy and indulgent raw milk brie made in Suffolk.

PLU: 821

Sold as:	Each		Organic:	No
Category:	British Cow - Soft (NHR)		Type of Milk:	Cow
Country:	Product of England		Pasteurisation:	Unpasteurised
Region:	Suffolk		Rennet:	Traditional
Approx weight:	250g		Style:	Mould Ripened
			Flavour:	Mushroomy and complex
			Rind:	White bloomy
			Own Milk:	Yes

Commentary

Baron Bigod is hand made on Fen Farm in Suffolk where the Crickmore family have been farming for three generations. Their herd of Montbeliarde cows graze the beautiful marshlands of the Waveney River Valley and their delicious raw milk is used to make the finest artisan cheese by cheesemaker Jonathan Crickmore.

Baron Bigod is the product of three years of learning, travel and experimentation creating a unique and delicious Brie like cheese.

The cheese is made on the farm in small batches very ealry in the morning, after the cows have been milked. The warm milk straight from the cows is perfet for cheese making and it is made just meters away from the milking parlour.

The fresh curds are hand ladled into large moulds using traditional pelle-a-brie ladles and the young cheeses are then hand salted and aged for up to 8 weeks.

This traditional artisan process, only using the fresh warm milk creates a smooth delicate and silky texture. Baron Bigod is a soft, white bloomy-rind cheese with a golden curd and long lasting, earthy and mushroom flavours - very similar to a Brie de Meaux

Technical Specification

Ingredients:	Cow's Milk , Salt, Rennet, Dairy Cultures (Milk)
Place of provenance:	Product of England
Allergens:	Milk
Storage:	Keep refridgerated
Instructions for use:	Serve at room temperature
Supplied by:	Fen Farm Dairy, Flixton Road, Bungay, Suffolk, NR35 1PD

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1510kJ
	(kcal)	365kcal
Fat		30.94g
of which	saturates	22.27g
Carbohydrates		2.13g
of which	sugars	<0.50g
Protein		20.50g
Salt		1.697g

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