

BABY ROLLRIGHT

PLU: 916

Sold as:	Each	Organic:	No
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Cotswolds	Rennet:	Traditional
Approx weight:	200g	Style:	Washed Rind
		Flavour:	Savoury, buttery and rich
		Rind:	Washed
		Own Milk:	Yes

Commentary

Rollright is a semi soft cheese handmade by David Jowett at Manor Farm, Chedworth. The milk used to make the Rollright cheese comes from a herd of 240 dairy Shorthorn and British Friesian cows. The cheese is based on a Reblochon.

David trained in culinary arts before cheese took him away from the kitchen. While on an internship at Ram Hall Farm, he enrolled to study for a one year diploma in dairying at the School of Artisan Food, where he studied the craft of farmhouse cheesemaking alongside other traditional food disciplines. His journey in cheese has taken him from co-managing a branch of Paxton & Whitfield to making cheese at Berkswell, the Welbeck Estate (Stichelton), the Cellars at Jasper Hill Farm in Vermont, USA, Neal's Yard Dairy in London, and then two years as head cheesemaker at Gorsehill Abbey Farm, Worcestershire, before embarking on Rollright in 2015.

At the 2016 Artisan Cheese Awards it scooped the prestigious Supreme Champion Award as well as winning Best Small Producer, Best Cow's milk Cheese and and best new cheese.

Technical Specification

Ingredients: Cows 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: Paxton & Whitfield Ltd, 93 Jermyn Street, London, SW1Y 6JE