

MORETON

A luxurious semi hard cheese similar in style to Tomme, with buttery texture cut through with a clean, spritzy acidity.

PLU: 1249

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Hard (NHR)	Pasteurisation:	Pasteurised
Country:	Made in England	Rennet:	Traditional
Region:	Gloucestershire	Style:	Semi Hard
Approx weight:	1.8kg	Flavour:	Rich, buttery, lactic,
Rec. Drink:	IPA's	Rind:	Natural
		Own Milk:	Yes

Commentary

Created by King Stone Dairy in Gloucestershire, they produce delightful cheeses by hand using single herd, organic cow's milk at Manor Farm Chedworth, in the Gloucestershire Cotswolds.

A take on a rustic, mountain Tomme, Moreton is aged slowly in a cool room during which time the cheeses are turned and brushed weekly to form a mixed rind of native moulds and yeasts. The cheese is rich and buttery with a briny, spritzy acidity. The texture is smooth, giving and silky.

Technical Specification

Ingredients: Cow's (Milk) (98%), Salt (2%), Starter Cultures (<1%), Animal Rennet (<1%)

Place of provenance: Made in England Chedworth

Allergens: Milk

Storage: Keep re Fridgerated

Instructions for use:

Supplied by: King Stone Dairy, King Stone Dairy Ltd, The Old Parlour, Manor Farm, Chedworth, Gloucestershire, GL54 4BU

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1520kJ
	(kcal)	367kcal
Fat		31.7g
of which	saturates	21.1g
Carbohydrates		<0.1g
of which	sugars	<0.1g
Protein		21.6g
Salt		2g