

YARLINGTON

An undeniably smooth and silky washed-rind soft cheese with fruity and slightly meaty notes.

PLU: 1319

Sold as:	Each	Type of Milk:	Cow
Category:	British Cow - Washed Rind (NHR)	Pasteurisation:	Pasteurised
Country:	Made in the UK	Rennet:	Traditional
Region:	Gloucestershire	Style:	Washed Rind
Approx weight:	220g	Rind:	Washed

Commentary

An undeniably smooth and silky washed-rind soft cheese with fruity and slightly meaty notes. Yarlinton cheese is the product of a collaboration between award-winning cheesemaker David Jowett, cider maker Tom Oliver and Sam Wilkin. It is made using organic, pasteurised milk from both Friesan and Shorthorn cows from Manor Farm in Gloucestershire.

The process for making the cheese is similar to that of Evenlode and Rollright cheeses. A brine solution and Tom's Yarlinton Mill 2019 cider are used to gently wash the rind. Yarlinton itself is named after Yarlinton Mill in Somerset. The home of the first example of the Yarlinton Mill apple is now one of the cornerstones of British cider making.

The perfect pairing for Yarlinton cheese can only be a chilled bottle of Yarlinton Cider.

Technical Specification

Ingredients: Milk, Animal Rennet, Lactic acid producing starters and ripening cultures, Cider. Salt

Place of provenance: Made in the UK

Allergens: Milk, Sulphite (trace)

Storage: <8 C

Instructions for use:

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

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1326kJ
	(kcal)	320kcal
Fat		28.1g
of which	saturates	18.0g
Carbohydrates		<0.1g
of which	sugars	<0.1g
Protein		17.6g
Salt		1.55g