

# PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

<i>Cheese</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>Tasting Notes</i>
CREMOSO	Spanish Made by the Santos family on their estate by the Duero river in the Riberas de Castronuño Nature Reserve.	Unpasteurised Ewes' Milk The family use milk from their own herd; grazing on pastures rich with herbs like rosemary, oregano and thyme.	Soft, spoonable cheese made with a cardoon thistle rennet To best enjoy it, take it out of the fridge an hour prior to serving, slice the top off and scoop out this delectable, scoopable cheese.	A sweet, milky, creamy cheese with unrivalled ooziness. Use it as a dip for sweet or savoury crudites or spoon it onto cheese biscuits or fresh, crusty bread.
PECORINO SARDO	Italian A Protected Designation of Origin (or DOP) cheese - It has to be made to a particular recipe in a specific geographical region.	Pasteurised Ewes' Milk. Made from the milk of the Sardinian sheep.	Hard cheese, made with a traditional rennet. The fresh whole sheep's milk is curdled using lamb or kid rennet.	Rich and nutty with a deeply savoury flavour. The rind varies from deep yellow to dark brown in colour and encases a paste that varies from white to straw-yellow.
CELTIC CAPRA	Irish Paxton & Whitfield's Celtic Capra cheese is handmade with goats' milk from the rich pastures of County Tipperary.	Pasteurised Goats' Milk. In County Tipperary, the grass is full of clover and the soil is peaty, making it the perfect environment to produce the top quality milk needed to make fantastic cheeses.	Soft cheese, made with a vegetarian rennet. After the moulds are filled in the making process, the cheese is turned on a regular basis in order to have an even moisture level in the cheese.	The cheese has a crumbly texture which, with age, develops to a creamier consistency towards the rind. It has fresh, nutty taste from the rind, and a more citrus flavour coming from the paste.
GEORGELET BUCHETTE	French Produced by master cheesemaker Paul Georgelet in Poitou Charentes.	Unpasteurised Goats' Milk Paul farms over 80 hectares of land, growing grass, barley and oats to feed his 500 goat strong herd.	Soft cheese, made with a traditional rennet. A dense, rich paste and a light fluffy rind, this goats' cheese has a pleasing floral quality and a subtle citrus freshness.	It's fair to say that these cheeses are made and selected with flavour in mind rather than beauty. The delicate snowy geotrichum rind can become speckled with blue and green spots which are perfectly safe to eat and are a sign of an artisan cheese.