

## ST JUDE

A small handmade cows' milk cheese with milky and gentle flavours and silky textures. St Jude is very similar to French St Marcellin.

### PLU: 1143

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:	95g	Style:	Mould Ripened
		Flavour:	Milky and gentle
		Rind:	Natural
		Own Milk:	No

## Commentary

St.Jude is a soft cheese made from unpasteurised cow's milk with a mould ripened rind and shaped into a small disc. Made by Julie Cheyney at White Wood Dairy. Julie established White Wood in 2012 on the Hampshire downland overlooking the valley where Gilbert White lived and was inspired by nature. In 2014 White Wood Dairy moved to north east Suffolk where St.Jude & her sister cheeses are now made using the excellent raw milk from a herd of predominately French Montbéliarde bred cows. Here in the Waveney Valley the diverse grasses of the pastures combine with the distinct milk of the cows help to contribute to the complex flavours in the cheeses. When the cows are out to pasture the cheeses tend to conjure grassy and vegetal flavours, whilst when the cows come indoors to escape the winter weather these tastes become more buttery and creamy according to the cow's diet.

The cheese is made using the excellent raw milk from a herd of predominately French Montbéliarde bred cows run by Jonathan and Dulcie Crickmore. They chose 85 Montbéliarde cows from alpine herds in France to join the British Friesian cows on their farm in the Waveney Valley. This began the slow process of breeding a Montbéliarde herd. This breed is renowned for its high protein milk which is excellent for cheesemaking. Traditionally this milk will be found in French cheeses such as Vacherin and Comté. There are many factors that influence the composition of the milk throughout the year: such as the stage of each cow's lactation and what she is eating during each season. In this way the taste of the cheese varies slightly through the year. This provides one of the characteristics of artisan made cheese.

The milk comes directly from the dairy parlour into the cheeseroom. Barely an hour old, this fresh milk has the cultures added to it and so the cheesemaking 'process' starts. Julie believes that good cheese is made 'slowly and gently'. This means that the production of the cheese is very much handmade, watching over the process and trying to use as little intervention as possible, while ensuring that conditions are right. This approach enhances the milk to bring the flavours of the pasture through to a true artisanal cheese and allows the character of the milk to express itself.

St.Jude can be eaten from 10 days old when it will be fresher tasting with a gentle lemony acidity and a light and mousse-like texture. As the cheese ripens, the flavour intensifies and the texture softens. From 2-3 weeks old the cheese will have broken down more with creamier more complex flavours developing. These flavours include hints of savoury, vegetal even grassy and farmyard notes in the summer & more buttery in the winter. Over 3 weeks old and these flavours strengthen.

Awarded Silver at The World Cheese Awards 2019.

St Jude won The James Aldridge Trophy for the Best British Raw Milk Cheese in 2013 and most recently won a Gold at the 2017 British Cheese Awards.

## Technical Specification

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

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1129kJ
	(kcal)	272kcal
Fat		22.02g
of which	saturates	13.71g
Carbohydrates		2.7g
of which	sugars	0.50g
Protein		16.5g
Salt		1.87g