



PERL LAS

A superb Welsh blue cheese, golden in colour, with a creamy, gently salty taste that grows stronger with maturity

PLU: 131

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of Wales	Pasteurisation:	Pasteurised
Region:	West Wales	Rennet:	Vegetarian
Approx weight:	2.5 Kg	Style:	Blue
Rec. Drink:	Tawny Port	Flavour:	Salty and creamy
		Rind:	Natural
		Own Milk:	No

Commentary

Perl Las, meaning 'Blue Pearl' is made by Carwyn Adams of Caws Cenarth near Cardigan in the heart of West Wales. This is a family cheesemakers in West Wales started by Carwyn's parents Thelma and Gwynfor in 1987. Thelma and Gwynfor were greatly effected by the introduction of Milk quotas in 1987 which had effect on price of milk. Thelma and Gwynfor decide the best option was not to have to close their dairy all together but to diversify into cheese making which has been a huge success ever since and they have not looked back once.

Perl Las is made by hand. Sea salt is rubbed into the rind after it has formed as this allows for slower intrusion of the salt than if it were dipped in brine. It is then stored on rollers to allow plentiful circulation of air during maturation. Once they have reached maturity, something decided by Carwyn, the cheeses are foil wrapped and further matured to develop flavour. Each batch is tasted to ensure it is of optimum quality before being sent out as Perl Las.

Perl Las is unlike any other blue cheese. It is strong in taste yet delicate enough for most discerning palates. Its flavour is initially rounded and creamy with blue overtones which linger in the mouth.

Thelma and Gwynfor's initiative instigated and led the revival of Welsh Farmhouse Caerffili, and Caws Cenarth is recognised as the oldest established producer of Welsh Farmhouse Caerffili.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Wales

Allergens: **Milk**

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE