



OGLESHIELD

A Jersey cow's milk cheese washed in brine, similar in style to a Raclette. Ingredients: Milk, Starter Culture, Rennet, Salt

PLU: 840

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Somerset	Rennet:	Traditional
Approx weight:	5 Kg	Style:	Semi Hard
Rec. Drink:	Gerwerztraminer	Flavour:	Creamy and nutty
		Rind:	Washed
		Own Milk:	Yes

Commentary

Oglesfield is on Manor Farm in North Cadbury near Yeovil, where Montgomery Cheddar is made. The Montgomery family are third generation farmers and very little has changed about the methodology used in their cheese making process today, although using modern knowledge to create consistent quality. Even the same starter cultures that the family used over 70 years ago, continues to be used to ensure variety and depth of flavour in the cheese.

Alongside the farm's herd of Friesian-Holsteins is a herd of Jersey cows, the milk from which, always used to be sold as it was unsuitable for making Montgomery Cheddar. In 1998 a recipe was developed to use this Jersey milk to make a hard cheese somewhere between Montgomery Cheddar and a tomme in style. The recipe was later adjusted by William Oglethorpe of Neal's Yard to include washing in brine, which keeps in more moisture and encourages the sticky orange rind to form.

Oglesfield is most similar to Raclette in style, with its rich, fruity flavours, and lends itself to melting just as well. Try using on a Raclette grill or simply melting in a sandwich!

Oglesfield won a Gold Medal at the 2015 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: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1780kJ
	(kcal)	430kcal
Fat		37g
of which	saturates	26.0g
	mono-unsaturates	8.0g
	poly-unsaturates	0.7g
Carbohydrates		2.8g
of which	sugars	<0.1g
Protein		21.4g
Salt		2.4g