



CELTIC SOFT

A soft cheese with a buttery texture and full creamy flavour. Perfect for baking.

PLU: 393

Sold as:	Each	Organic:	No
Category:	Continental Cow - Soft (HR)	Type of Milk:	Cow
Country:	Product of Ireland	Pasteurisation:	Pasteurised
Region:	Tipperary	Rennet:	Vegetarian
Approx weight:	200g	Style:	Mould Ripened
Rec. Drink:	Pinot Noir	Flavour:	Creamy and Mild
		Rind:	White bloomy
		Own Milk:	Yes

Commentary

Ireland is renowned for its lush green fields and clean air, and in County Tipperary where Celtic Soft is made, the pastures are rich and are surrounded by damp boggy land. 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. Paxton & Whitfield's Celtic Soft cheese is a great example of what the area can produce and is made on a farm which uses milk from its own herd of pedigree Fresian cows.

Early each morning, the cheese maker pumps the farm's milk into the cheese vats where the cultures are added. Later when the rennet is added, curds are formed and after the moulds are filled, drainage takes place in a temperature controlled room. The cheese is turned on a regular basis in order to have an even moisture level in the cheese. The following day the cheese is brined and placed into special controlled ripening rooms where the process of flavour development begins under the vigilant attention of the dedicated cheese makers.

Celtic Soft retains a slight chalkiness in its centre when younger, surrounded by a softer, buttery paste. As it ages, the centre also softens, allowing the entire cheese to reach a melting, creamy consistency. The cheese has distinct hints of mushroom coming from its white rind, and a full, buttery flavour which leaves a long aftertaste. The cheese is fantastic when baked in a cheese baker, or delicious wrapped in puff pastry and cooked in an oven.

Technical Specification

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

Place of provenance: Product of Ireland

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)	1349kJ
	(kcal)	324kcal
Fat		22.5g
of which	saturates	15.831g
Carbohydrates		7.2g
of which	sugars	<1g
Fibre		<1g
Protein		23.2g
Salt		1.5g