

APPLEBY'S DOUBLE GLOUCESTER

A delicious British Territorial style cheese, with a rich, rounded, mellow flavour and smooth texture.

PLU: 1374

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Hard (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of England	Rennet:	Traditional
Region:	Shropshire	Style:	Hard
		Own Milk:	Yes

Commentary

Appleby's Double Gloucester is a classic British Territorial style cheese that has been made at Appleby's Dairy for decades.

The cheese is nutty and rich with mellow buttery notes. The addition of annatto gives the cheese a radiant orange colour, creating a striking-looking cheese.

Appleby's Double Gloucester is made at Hawkstone Abbey Farm in Cheshire, where the Appleby family have been making cheese for three generations. There is no protection on double Gloucester so it's a style that can be made anywhere in the country. This delicious cheese comes from a three-hundred-year-old recipe that the Applebys resurrected in 1986. Double Gloucester is believed to be the UK's first coloured cheese, back when farms used carrots and beetroots to dye the cheese. Now the colour is achieved with annatto.

The raw milk used for this cheese comes from the Appleby's herd of Friesian Holstein cows that graze on pastures planted with traditional slow-growing grasses. Each clothbound Double Gloucester takes a day to make and around sixteen weeks to mature. The provenance and flora of the natural surroundings give the cheese a flavour that is totally unique.

It is Double Gloucester which is used in the famous Cheese Rolling Ceremony at Coopers Hill in Gloucestershire on Whit Mondays.

The cheesemakers suggest pairing this delicious cheese with pears. Double Gloucester also pairs beautifully with a cider, as the crisp apple flavours, perfectly contrast the nutty and buttery notes found in the cheese.

Technical Specification

Ingredients: Raw milk , Salt, Culture, Rennet, Annatto

Place of provenance: Product of England

Allergens: Milk, Milk products and Lactose

Storage:

Instructions for use:

Supplied by: Appleby's Dairy, Hawkstone Abbey Farm, Marchamley, Shrewsbury, Shropshire, SY4 5LN

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1729kJ
	(kcal)	417kcal
Fat		34.6g
of which	saturates	22.7g
Carbohydrates		>0.1g
of which	sugars	>0.1g
Protein		24.1g
Salt		1.55g