

MOSSFIELD ORGANIC

Rich in colour and with the full flavour of Aged Gouda, this cheese is made in Southern Ireland with organic cows milk.

PLU: 139

Sold as:	Weighed /Kg	Organic:	Yes
Category:	Continental Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of Ireland	Pasteurisation:	Pasteurised
Region:	Offaly	Rennet:	Vegetarian
Approx weight:	5 Kg	Style:	Hard
Rec. Drink:	Shiraz	Flavour:	Rich and creamy
		Rind:	Wax
		Own Milk:	Yes

Commentary

Ralph Haslam from Mossfield Farm, County Offaly, puts the unique and complex flavour of his gouda-style cheese down to the local topography. The farm has 240 acres of distinctive grass, produced due to the organic soil, sat above an unusual limestone formation between Birr and the Slieve Blooms.

Ralph believes that since converting to organic farming, the soil on his farm has come alive and produces a herby, tangy grass which impacts on the milk from the herd of 70 Friesian cows, and thus on the cheese.

The cheese itself is creamy when younger, with the distinct nutty flavour you would expect from Gouda, combined with the herby flavours of the Mossfield grass. With age, the cheese becomes harder and more crumbly and the flavour stronger and more intense.

The team from Mossfield Farm are relatively new to cheese making, having started only in 2004 but managed to pick up a gold medal and two silver medals at the prestigious World Cheese Awards only a year later for their traditional farmhouse Gouda.

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)	1739kJ
	(kcal)	419kcal
Fat		33.9g
of which	saturates	18.99g
	mono-unsaturates	1.78g
	poly-unsaturates	0.41g
Carbohydrates		4.9g
of which	sugars	<0.1g
Fibre		0.7g
Protein		24g
Salt		1.54g