



## WATERLOO

A distinctive semi-soft cheese with a creamy texture and peppery, earthy flavour. Made from Guernsey milk.

PLU: 153

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Thermised
Region:	Berkshire	Rennet:	Vegetarian
Approx weight:	800 g	Style:	Mould Ripened
Rec. Drink:	Lbv Port	Flavour:	Peppery and earthy
		Rind:	White bloomy
		Own Milk:	No

## Commentary

Waterloo is made, along with Wigmore and Spenwood, by Anne and Andy Wigmore of Village Maid Cheese near Berkshire. Having spent ten years working for the National Institute for Research in Dairying where her work involved microbiology and cheese making, Anne was inspired in 1986 to set up her own company to make artisan cheese. Between her leaving the Dairy Institute and setting up on her own, Anne and her husband Andy took time out to sail a yacht to Australia, an experience which provided yet more inspiration for Anne's project, as it exposed the couple to some wonderful cheeses, including the beautiful ewe's milk cheeses of Sardinia.

Waterloo is made using Guernsey milk, originally from the estate of the Duke of Wellington, hence the cheese's name, but more recently from a single herd near Henley. The cheese is made using a washed curd technique which involves replacing some of the whey with water before it is drained from the curd. This acts to reduce the acidity in cheese and leaves a more mellow product.

Waterloo is rich and not too powerful. It has a mildly salty flavour balanced by its lactic centre.

## Technical Specification

Ingredients:	Cows' Milk , Salt, Rennet, Dairy Cultures ( <b>Milk</b> )
Place of provenance:	Product of England
Allergens:	<b>Milk</b>
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.

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