



## SINGLE GLOUCESTER

A moist, delicate cheese with a creamy, buttery taste and slightly sharp freshness on the finish.

PLU: 156

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Gloucestershire	Rennet:	Vegetarian
Approx weight:	3 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Buttery and fresh
Rec. Drink:	Cider	Rind:	Natural
		Own Milk:	Yes

## Commentary

Made by Jonathan Crump in Gloucestershire, this cheese is special in the fact that it is made purely with the milk of Gloucester cattle, one of the rarest breeds of cattle in the country. The cows were developed in Gloucestershire hundreds of years ago purely for dairying and cheese making because the milk has particularly small globules of fat and a high protein content. Single and Double Gloucester are a historic cheese, having been known outside the county as far back as the 8th century, and widely acknowledged in Tudor times. However, like many other traditional British cheeses, their recipe and production was nearly lost after the ravages of the Second World War. Farmhouse production gave way to anonymous factory production which changed the quality to cheeses scarcely distinguishable from poor cheddar.

Single Gloucester carries PDO status (Protected Designation of Origin) which it has held since 1997. This means that a cheese can only be sold as Single Gloucester if it is made in Gloucester on a farm which has a pedigree herd of Old Gloucester cattle.

The cheese is made at a lower temperature than Double Gloucester and the curd is cut into smaller squares. This gives the Double Gloucester greater acidity than the Single, and gives the Single Gloucester a more open and less crumbly texture, making it good for toasting.

In appearance, the two Gloucesters can look very similar. It is widely held that this is one of the reasons why the Double Gloucester has the natural colouring, annatto, added - its rosy interior identifies it from its yellow bodied sibling.

Single Gloucester is a delicate cheese. Its flavour is clean and fresh and goes very well as a salad cheese.

## 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.

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