



## INDIVIDUAL BARONET

A rind washed cheese from Wiltshire made in an alpine style but with Jersey milk.

### PLU: 935

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Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Washed Rind (NHR)	Pasteurisation:	Pasteurised
Country:	Product of England	Rennet:	Traditional
Region:	Wiltshire	Style:	Washed Rind
Approx weight:	250-300g	Flavour:	Rich and buttery
		Rind:	Washed
		Own Milk:	Yes

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## Commentary

Baronet is made by Julianna Sedli who only set up business in August 2011. She is far from inexperienced however, learning her skills from Mary Holbrook at Sleight Farm, who makes Tynsboro. Julianna makes cheese at Neston Park in Wiltshire.

Baronet is made using the milk from the herd of Jersey cows at Neston Park. Julianna starts the cheese making process almost as soon as the milking is finished so the milk is as fresh as it can be. The recipe is loosely based on that of a Reblochon from the Savoie region of France, with the cheese being washed in brine to create a sticky orange rind and a distinctive smell and flavour.

The result is a washed rind cheese that rivals its Alpine cousins, with a full bodied, rich, rounded flavour.

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## 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.

Supplied by: The Old Cheese Room, Neston Park Home Farm, Corsham, Wiltshire,SN13 9TG

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1208kJ
	(kcal)	291kcal
Fat		21.9g
of which	saturates	13.53g
Carbohydrates		1.4g
of which	sugars	<0.1g
Protein		22.7g
Salt		2.0g