

EVENLODE

A semi-soft, British, washed-rind cheese with a delicious curdy core.

PLU: 107

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Made in England	Pasteurisation:	Pasteurised
Region:	Gloucestershire	Rennet:	Traditional
Approx weight:	1.2kg	Style:	Washed Rind
		Flavour:	Fresh, yogurty flavours, rich, pungant and savoury
		Rind:	Washed
		Own Milk:	No

Commentary

Evenlode is a new cheese from David Jowett, maker of the award winning Rollright, this cheese is handmade at Manor Farm, Chedworth and is a relatively new cheese, being first produced in spring 2018. The cheese takes its name from a nearby village to the dairy and a small river which rises at Moreton-in-Marsh, and joins the Thames near Oxford.

The milk used to make the Rollright cheese comes from a herd of 240 Dairy Shorthorn and British Friesian cows.

Evenlode is a semi-soft, rind washed cheese, typically having a firm, curdy core with bright, lactic flavours, and a softer, pudgy breakdown below its sticky, brick-red rind, where the flavours are more savoury, meaty, and peanutty and the aroma quite pungent.

Technical Specification

Ingredients: Cows Milk , Rennet, Cultures, Salt

Place of provenance: Made in England

Allergens: MILK

Storage: Kepp refrigerated

Instructions for use: Serve at room temperature

Supplied by: King Stone Dairy, King Stone Farm, Little Rollright, Nr. Chipping Norton, Oxfordshire, OX7 5QB