

BRIGHTWELL ASH

A soft pasteurised goats milk cheese with an ash rind.

PLU: 566

Sold as:	Each	Organic:	No
Category:	British Goat - Fresh (NHR)	Type of Milk:	Goat
Country:	Made in Europe	Pasteurisation:	Pasteurised
Region:	Oxfordshire	Rennet:	Vegetarian
Approx weight:	140g	Style:	Fresh
Rec. Drink:	Sauvignon blanc - fruity and crispy white	Flavour:	Rich, creamy, hazelnut and citrus notes
		Rind:	Charcoal
		Own Milk:	Yes

Commentary

Brightwell Ash is a ripened goats' cheese round aged up to 21 days with a rich, creamy texture and a flavour with light hazelnut and citrus notes which deepen with age. The cheese has a smooth, creamy paste and an ash and yeast based rind which also develops blue, grey and white moulds during maturation. The ash applied to cheese once came directly from a fire, but is now mainly made from salt and vegetable ash (vegetables that are dried and turned into ash). The ash is sterile, odorless and tasteless. Used on the outside of a cheese, ash helps form a thin rind. It is also an alkaline substance that neutralizes acidity and aids in the ripening process.

Made by Fraser Norton and Rachel Yarrow, of Norton and Yarrow Cheese, who decided to become cheese makers in August 2014 after a chance reading of an article about a goats' cheese maker in an old copy of 'Woman and Home' magazine left behind in a villa they stayed in on holiday in Sicily. They soon learnt about an initiative called Farm Step run by nearby environmental charity Earth Trust, where they offer tenancies on their land and barn space to agricultural business start-ups who are locked out by high land prices. Both have farming in their family - Fraser's grandparents had a 200 acre farm in Nottinghamshire and Rachel's parents farmed in South Wales in the 1970s, but cheese making and goat dairying are new family traditions. They are both passionate about high standards of animal welfare and sustainability in farming, as well as being part of reviving the British tradition of high quality artisan cheese making.

All of Norton and Yarrows cheese is made at the Earth Trust Farm in South Oxfordshire, using traditional French methods to make the cheese but give them their own unique Oxfordshire flavour. They use unpasteurised goats' milk from their own herd and from another local herd kept near Stevenon. Their own goat herd is made up of purebred Anglo Nubian goats, with a few splashes of British Toggenburg. Anglo Nubians are known as 'the Jersey cow of the goat world' due to the high fat content of their milk, which makes it particularly creamy and prized by cheesemakers. They now have 120 goats in the herd - 60 adult milkers, 5 billies and the rest kids born this year or last year who will join the milking herd when they are older. They all have names! The goats are fed on hay from the wildflower meadows at Earth Trust farm. Experts estimate that up to 30% of the flavour of a cheese comes from the animals' diet, and we're confident that you can taste the quality in the cheese.

Brightwell Ash was awarded bronze in the 2019 World Cheese Awards.

Technical Specification

Ingredients: Goats' Milk , Salt, Vegetarian Rennet, Vegetable Ash, Starter and Ripening Cultures

Place of provenance: Made in Europe

Allergens: MILK

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Norton and Yarrow Cheese, 16 Sherwood Road, Didcot, OXON, OX11 0BU

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1501kJ
	(kcal)	362kcal
Fat		30.2g
of which	saturates	16.96g
Carbohydrates		4.8g
of which	sugars	1.6g
Protein		18.2g
Salt		0.63g