

COTSWOLD SMOKED 140G

A special addition to the Cotswold Brie range, which is smoked over a cool Applewood chip.

PLU: 1576

Sold as:	Each	Organic:	Yes
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Approx weight:	140g	Rennet:	Vegetarian
		Style:	Mould Ripened
		Flavour:	creamy and smokey
		Rind:	White bloomy

Commentary

The Weavers have been farming in the Cotswolds for the past three generations, and in the South West of England since before 1570.

Simon Weaver Cotswold Organic Dairy set out to produce r award-winning cheese to reflect its place of origin.

A special addition to the Cotswold Brie range, which is smoked over a cool Applewood chip. Half way through its 5 hour smoking period, the cheese is carefully turned allowing the flavour to permeate the whole cheese.

While this is a firmer soft cheese, its delicate smoky flavour adds a depth to the taste and compliments our range beautifully.

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: Simon Weaver Organic, Kirkham Farm, Upper Slaughter, Gloucestershire, GL54 2JS

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1271kJ
	(kcal)	306kcal
Fat		24.0g
	of which saturates	14.5g
Carbohydrates		0.5g
Protein		22.0g
Salt		0.7g