



TUNWORTH

A hand ladled, soft and creamy cows milk cheese from Hampshire with a distinct nutty, mushroomy flavour.

PLU: 425

Sold as:	Each	Organic:	No
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Hampshire	Rennet:	Traditional
Approx weight:	250 g	Style:	Mould Ripened
Rec. Drink:	Chardonnay	Flavour:	Nutty and mushroomy
		Rind:	White bloomy
		Own Milk:	No

Commentary

Hampshire Cheeses was founded in 2004 when Julie Cheyney and Stacey Hedges decided to produce a cheese, Tunworth, using high quality milk from a friend who had a herd of Ayrshire cows. This small herd graze on the Hampshire Downs and are grass-fed all year.

When Julie and Stacey started making the Tunworth, they used a room adjoining the farm kitchen and made approximately forty cheese twice a week. The cheese was then ripened in 400 year old cellars cut into the flinty chalk beneath the farmhouse. With the subsequent success of the cheese, cheesemaking is now carried out from the purpose-built dairy and maturing rooms which allow for a higher production.

Tunworth is a handmade pasteurised cheese. It has a delicate, thick rind with a rich, creamy yellow interior that gently oozes but doesn't run away. Whilst there is a slight bite to the rind, the centre melts in the mouth and the two textures complement each other well. The aroma of the cheese is nutty and reminiscent of mushrooms, while the flavour is rich and sweet with some of the fruity, yet earthy notes you would expect from a good Camembert.

Tunworth was judged to be the Supreme Champion 2013 at the British Cheese Awards, beating over 910 other entries.

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: Hampshire Cheeses, Herriard Nursery Barn, Herriard, Bassingstoke, Hampshire, United Kingdom, RG25 2TX