

## LINCOLNSHIRE POACHER

An open textured cheddar style cheese from Lincolnshire with an intense & meaty flavour that lingers. Ingredients: Milk, Starter Culture, Rennet, Salt

### PLU: 194

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Lincolnshire	Rennet:	Traditional
Approx weight:	18 Kg	Style:	Hard
Rec. Drink:	P&W Monbazillac	Flavour:	Tangy and fruity
		Rind:	Coated
		Own Milk:	Yes

### Commentary

Simon and Tim Jones produce award-winning handmade Lincolnshire Poacher Cheese on their dairy farm situated on the eastern edge of the beautiful Lincolnshire Wolds, where the lush pastures sit on chalky land. They are the fourth generation to be running the family farm which has been in the family since 1917. The use of their freshly produced unpasteurised milk from their own dairy herd which graze on the rolling hills of the farm is the basis for the distinctive characteristics of the cheese. This is, of course in conjunction with the care and attention taken during the making of each individual batch of hand made cheese. To ensure the milk is of the highest quality, the 'girls' are treated like royalty. They've even got their own happy cow brushes so they can give themselves a really good scratch.

They are passionate in their responsibility to manage the farm and the business as a whole to have as little negative impact on the environment as possible. There are a number of renewable projects on the farm including a 275kwh wind turbine, 50kwh of solar panels, a straw pellet boiler for heating the milk using straw that they have baled themselves and a ground source heat pump to heat the office and cutting room. As part of their land management, they only cut their hedges in a three year cycle, to promote wildlife on the farm and use very few chemicals on the farm and only when there is no alternative.

The cheese is made a little bit like traditional West Country Cheddar although there are several key differences in the recipe that give Lincolnshire Poacher its own unique flavour and texture. This means there is plenty of character to the cheese but in a restrained style. Simon Jones learnt his cheesemaking from the late Dougal Campbell who in turn learnt in Switzerland, and so it is not surprising that Lincolnshire Poacher, although similar to a Cheddar has some marked differences which mean it can be likened to the continental hard mountain cheeses, such as Comte.

We choose to stock Vintage Poacher, which is matured for 18-22 months and although the taste varies with the seasons it has more depth and complexity and usually has a distinctive fruity, nutty taste with a clean sweet finish.

Lincolnshire Poacher has recently won a gold medal at the 2019 Artisan Cheese Awards in the Hard Cheese category and Best Hard & Best Cow cheese at the 2017 Artisan Cheese Awards.

Lincolnshire Poacher has also be awarded Bronze at The World Cheese Awards 2019.

Previous to this Lincolnshire Poacher has won:  
2011/12 Gold British Cheese Awards  
2010/11 Silver British Cheese Awards and  
Best Modern British Cheese at the British Cheese Awards 2009.

### 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: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1860kJ
	(kcal)	449kcal
Fat		37.4g
of which	saturates	26.3g
Carbohydrates		1.9g
of which	sugars	<0.5g
Fibre		<0.6g
Protein		26.1g
Salt		1.45g