

WINSLADE

A semi-soft cows milk cheese, wrapped in a spruce bark band which becomes runny when ripe.

PLU: 667

Sold as:	Each	Organic:	No
Category:	British Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Hampshire	Rennet:	Vegetarian
Approx weight:	230g	Style:	Mould Ripened
		Flavour:	Rich, creamy and earthy
		Rind:	Washed
		Own Milk:	Yes

Commentary

Winslade is the new cheese from Stacey Hedges, the maker of Tunworth at Hampshire Cheese made from cows milk on their farm in Hampshire. Named after a local Hamlet close to the dairy in Hampshire.

This new cheese is modelled on the French classic, Vacherin Mont D'Or and is wrapped in a band of spruce bark with a gooey centre. This cheese is designed to become so ripe that it can be spooned and enjoyed like Mont D'Or.

It is sweet, rich and creamy, with a satisfying tang of earthiness and a hint of spruce coming from the rind, but it is slightly more delicate in flavour than its French counterpart.

British Cheese Awards 2018 Gold - Soft White Cheese (Cow - up to 500g)

Winslade was awarded Silver Medal at 2016 British Cheese Awards.

It also won Best New Cheese at the 2013 British Cheese Awards.

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

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1336kJ
	(kcal)	322kcal
Fat		27g
of which	saturates	18.8g
	mono-unsaturates	5.7g
	poly-unsaturates	0.5g
Carbohydrates		1.3g
of which	sugars	0.2g
Fibre		<0.5g
Protein		18.5g
Salt		1.02g