

WHOLE CHEDDAR POUNDER

A miniature cheddar, cloth bound and matured in Somerset caves. Harder and nuttier than our full size cave-aged cheddar.

PLU: 135

Sold as:	Each	Organic:	No
Category:	British Cow - Hard (HR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	West Country	Rennet:	Vegetarian
Approx weight:	550g	Style:	Hard
Accreditation:	PDO	Flavour:	strong and nutty
Rec. Drink:	Shiraz Or Chardonnay	Rind:	Cloth
		Own Milk:	No

Commentary

This cheese is made with vegetarian rennet but due to lard being used to adhere the cloth to the rind, it cannot be classed as a vegetarian product.

In the heart of the stunning Bride Valley in Dorset, Paxton & Whitfield's Cheddar Pounders are handmade to a traditional recipe using pasteurised milk from local herds. The Truckles are then taken and matured in the historic Wookey Hole Caves of Wells, Somerset, where the flavour picks up a distinctive complexity from the unique environment.

Wookey Hole Caves have existed for millions of years, and first provided a safe and comfortable place to live for the Celtic People of the Iron Age, as then, like now, they held a consistent temperature of 11 degrees celcius. The cheeses are kept in these caves to mature for up to three months.

This is a specialist cheese which is made to exacting specifications regarding geography, milk source and recipe, earning it a coveted Protected Designation of Origin (PDO).

Paxton's Cave Aged Cheddar Pounder is distinctively fruity and has a nutty bite. It has underlying earthy notes absorbed from its maturation period in the caves at Wookey Hole, and a very dense consistency that is satisfying in the mouth.

Once home, this cheese should be stored in a refrigerator and turned every few days to distribute the moisture evenly throughout the cheese. Please note the cloth should be removed before eating. This can easily be done with a knife.

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)	1725kJ
	(kcal)	416kcal
Fat		34.9g
of which	saturates	21.7g
	mono-unsaturates	9.4g
	poly-unsaturates	1.1g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		25.4g
Salt		1.8g