

PAXTONS CAVE AGED CHEDDAR XO

Our extra special and 'extra old' Cave-Aged Cheddar with distinct pineapple notes and moreish creaminess.

PLU: 1368

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow (HR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	West Country	Rennet:	Vegetarian
Approx weight:	27kg	Style:	Hard
Accreditation:	PDO	Flavour:	strong and fruity
		Rind:	Cloth
		Own Milk:	No

Commentary

Big, Bold & Fruity - Paxton's XO Cheddar

This mouth-watering cheese is the first to be released in our new "Paxton's XO" collection. This extra-special, 'extra old' cheese has matured to the ultimate age profile for sensational flavour.

Our Quality Manager, Jazz Reeves describes our XO Cave-Aged Cheddar as "A well-balanced sweet and salty cheese, with a dense and brittle paste and moreish creaminess. The big, pineapple fruity notes and satisfying nuttiness make this cheese a must for your summer cheeseboards."

Between the Dorset Downs and the West Dorset Heritage Coast in the Bride Valley, Paxton & Whitfield's Cave Aged Cheddar is handmade to a traditional recipe using milk from local herds to give a fruity flavour and smooth texture. It is matured in the historic Wookey Hole Caves of Wells, Somerset, where the flavour picks up a distinctive complexity from the unique environment. Once the cheese has reached a certain maturity in the caves, it is brought to our new, state-of-the-art Cotswolds maturation rooms, where it is matured further.

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).

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
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		25.4g
Salt		1.8g