

ST JAMES

An unpasteurised wash rind Ewes Milk cheese which has a savoury and creamy flavour and a springy texture.

PLU: 1067

Sold as:	Weighed /Kg	Type of Milk:	Sheep
Category:	British Sheep - Washed Rind (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of England	Rennet:	Traditional
Region:	Grange over Sands	Style:	Washed Rind
Approx weight:	1.8kg	Flavour:	savoury, creamy and meaty
Rec. Drink:	Cider	Rind:	Washed
		Own Milk:	Yes

Commentary

Made by Martin at Holker Farm in the Lake District. Martin began by working with acclaimed cheese makers such as Mary Holbrook and Graham Kirkham of Mrs Kirkham's Lancashire. Confident that he had the tools to succeed, along with partner Nicola, he set up at Holker Farm in the Lake District and began to produce something unique to the UK: a washed-rind ewe's milk cheese.

The cheese is seasonal with milking from early spring to late autumn. The cheeses come in squares, and are typically around 2kg each. It is a washed-rind cheese made daily from the warm, unpasteurised milk of our flock of Lacaune ewes. For a period of three to four weeks the, cheeses are individually washed and turned in a brine three times a week. This allows them to form that striking orange-yellow rind that contributes so much to the taste.

St James is a raw milk, semi soft, washed rind Ewes milk cheese, made with Holker Farm indigenous starter culture. The flavour changes through the season from savoury, sometimes meaty or bacon like and slightly crumbly to creamy, yoghurt like acidity, with a smooth and unctuous texture, which becomes more runny with age. The rind contributes an earthy and nutty flavour.

Technical Specification

Ingredients: Ewes' Milk , Starter Culture, Sea Salt, Animal Rennet

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: St James Cheese, Holker Farm, Cark in Cartmel, Grange over Sands, LA11 7PS

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1283kJ
	(kcal)	309kcal
Fat		25.1g
of which	saturates	18.4g
Carbohydrates		0.8g
of which	sugars	0.3g
Fibre		0.5g
Protein		19.9g
Salt		2.13g