



PAXTON & WHITFIELD
EXCEPTIONAL CHEESE SINCE 1797

WESTCOMBE CHEDDAR

Fantastic example of a West Country farmhouse cheddar, with a creaminess and slightly earthy flavour.



PLU: 166

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Somerset	Rennet:	Traditional
Approx weight:	24 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Creamy and Earthy
Rec. Drink:	Cider	Rind:	Cloth
		Own Milk:	Yes

Commentary

Made by Tom Calver of Westcombe Dairy in the Batcombe Vale of Somerset using the milk from the Friesian cows farmed by his father. This farmhouse cheese making business has been making cheddar for over 100 years and now make over 100 tonnes of cheddar a year, all of which is made to the highest quality using traditional methods.

Westcombe Cheddar is one of very few cheddars to be made by hand in the Westcountry using traditional rennet, unpasteurised milk and pint starters - something that qualifies it as a Westcountry Farmhouse Cheddar which is Protected Designation of Origin (PDO). It also qualifies under the Slow Food Designation 'Artisan Somerset Cheddar' for which it must comply to several prerequisites. It must be:

Made in Somerset, where the damp climate is recognised as the best for growing lush pastures

From the farm's own cows

Made from raw milk to allow the positive flavours of the milk (which are removed by pasteurisation) to come to the fore

Made using Pint starters - the live bacteria essential to give a unique character to the cheese

Made from traditional animal rennet

Cheddared by hand - the process by which the texture of the curd is changed from crumbly lumps to pliable, elastic slabs by cutting the curds into blocks and piling them on top of each other

Cloth bound to allow the cheese to breathe and develop complex flavours

Aged to a minimum of 11 months to allow the development of the flavours and texture

Westcombe has a lactic, deep creamy flavour to start with which then develops into a complex citrus aftertaste with a hint of apple and sometimes even a caramel flavour.

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.

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