

BATH SOFT CHEESE

Made near the River Avon from the milk of cows that graze the lush meadows, giving a soft and delicious cheese.

PLU: 352

Sold as:	Each	Organic:	Yes
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Somerset	Rennet:	Traditional
Approx weight:	230g	Style:	Mould Ripened
Rec. Drink:	Late Bottled Vintage Port	Flavour:	Gentle and creamy
		Rind:	White bloomy
		Own Milk:	Yes

Commentary

At Park Farm, the Padfield family have been milking their herd of cows for three generations. A few years ago they thought they would try making cheese and so production started in the same buildings in which the current generation's grandmother made her cheddar. The small herd of Holstein Friesian cows are just a few hundred yards away.

Park Farm is uses entirely organic process and are registered with the Organic Farmers and Grower. They take a very traditional approach to how they raise and graze their cows which continues into the making of their artisan cheese which are all handmade.

Bath Soft is a square cheese which is soft and yielding with a white bloomy rind. The cheese has a gently and creamy flavour with mushroom and citrus undertones. Bath soft cheese is beautifully wrapped in parchment paper with a red wax seal a design which won best packaging at the 2015 British Cheese Awards.

Bath soft has a rich and interesting history and reportedly was sent to Admiral Lord Nelson in 1801 by his father as a gift. It was noted that Lord Nelson's sweet heart was 'gratified' by the favour of the cheese.

Bath Soft Cheese was awarded one star at the 2021 Great Taste Awards.

Awarded Super Gold at The World Cheese Awards 2019

Bath soft cheese won best packaging at the 2015 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: GE Padfield, Park Farm, Kelston, ,Bath,Somerset,United Kingdom,BA1 9AG

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1250kJ
	(kcal)	310kcal
Fat		26g
of which	saturates	17g
Carbohydrates		Nilg
of which	sugars	Nilg
Fibre		Nilg
Protein		17.5g
Salt		1.25g