

ASHCOMBE

Ashcombe is a semi-hard cheese, inspired by Morbier from the French Alps. The cheese has a striking line of wood ash running through the middle.

PLU: 1254

Sold as:	Weighed /Kg	Organic:	Yes
Category:	British Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Made in England	Pasteurisation:	Pasteurised
Region:	Gloucestershire	Rennet:	Traditional
Approx weight:	6kg	Style:	Semi Hard
		Flavour:	Rich & Milky
		Rind:	Washed
		Own Milk:	Yes

Commentary

Inspired by Morbier, a classic French cheese from the Franche-Comté, Ashcombe features a striking line of wood ash running through the centre of the cheese. Ashcombe is a large, flat, disc shaped cheese, which is carefully washed in a special brine solution to develop a bright terracotta rind. The rind is meaty and savoury, while the paste has aromas of warm milk and hay. The flavours are comforting and rich, reminding us of melted butter and fresh hazelnuts.

Technical Specification

Ingredients: (Milk), Animal Rennet, Lacti Acid, Wood Ash, Salt, Lysozyme

Place of provenance: Made in England Chedworth

Allergens: Milk

Storage: Store below 12 degrees

Instructions for use:

Supplied by: King Stone Dairy Ltd, King Stone Dairy Ltd, The Old Parlour, Manor Farm, Chedworth, Gloucestershire, GL54 4BU

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1599kJ
	(kcal)	386kcal
Fat		32g
of which	saturates	21g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		23.5g
Salt		1.65g