

BABY MAIDA VALE

A semi-soft, washed rind cheese made from unpasteurised Channel Island cow's milk

PLU: 740

Sold as:	Each	Organic:	No
Category:	British Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Product of the UK	Pasteurisation:	Unpasteurised
Region:	Berkshire	Rennet:	Vegetarian
Approx weight:	350g	Style:	Washed Rind
Rec. Drink:	Good Old Boy ale / Treason IPA	Flavour:	Smooth & creamy with a punchy washed rind flavour
		Rind:	Washed
		Own Milk:	No

Commentary

Semi-soft Channel Island cow's milk cheese, washed rind - washed with Treason IPA from the Uprising Brewery. From the producer of Wigmore, Waterloo and Spenwood.

Village Maid Cheese was started by Anne Wigmore in 1986 after she had been working for the National Institute for Research in Dairying in Shinfield for 10 years, initially in the microbiological department, and then learning her craft of cheese-making in their research dairy. Today, with husband Andy, her family and hard-working staff, they are continuing to produce award-winning artisan cheeses.

Great alternative to baked Camembert. Previously paired with Good Old Boy ale and Treason IPA. The West Coast IPA helps this cheese promote a tangy, punchy flavour and aroma with a buttery texture.

Technical Specification

Ingredients: Cow's Milk , Starter, Rennet, Salt, Treason IPA (Gluten)

Place of provenance: Product of the UK

Allergens: Milk, Gluten

Storage: Keep refrigerated

Instructions for use: Serve at room temperature

Supplied by: Village Maid Cheese Ltd, The Cottage, Basingstoke Rd, Riseley, Reading, RG7 1QD, UK.

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1188kJ
	(kcal)	287kcal
Fat		24g
Carbohydrates		2g
Protein		15g
Salt		1.2g