

CLAVA BRIE

A soft, brie-syle cheese with a delicate curd that has been hand-ladled into moulds. Made in the Highlands of Scotland using organic milk

PLU: 157

Sold as:	Weighed /Kg	Organic:	Yes
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of Scotland	Pasteurisation:	Pasteurised
Approx weight:	2kg	Rennet:	Vegetarian
		Style:	Mould Ripened
		Flavour:	Mushroomy and earthy
		Rind:	White bloomy
		Own Milk:	Yes

Commentary

Connage Highland Dairy is situated on a family-run farm, in Ardersier, Inverness. The farm was started by Hamish Clark and is now farmed by his children. They have an organic dairy herd of 140 cows, which are mostly Holstein Friesian with Jersey crosses and Norwegian Reds who graze the clover pastures around the dairy and along the shores of the Moray Firth. The cheeses from Connage Highland Dairy are made using the rich milk from these cows and have been available since 2006.

Clava Brie is a soft cheese made in a brie style as the name suggests. It is made with organic cows' milk, vegetarian rennet and a lactic starter culture which together form the curds. These are hand ladled into the moulds where they form a white penicilium candidum rind which softens the interior.

Clava is a creamy brie which develops earthy flavours with hints of mushroom.

Clava Brie won a gold at the Royal Highland Show in 2007 and again in 2008.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk).

Place of provenance: Product of Scotland

Allergens: Milk.

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Pasxton & Whitfield Ltd

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1415kJ
	(kcal)	341kcal
Fat		26.5g
of which	saturates	18.0g
	mono-unsaturates	5.7g
	poly-unsaturates	1.0g
Carbohydrates		4.4g
of which	sugars	0.1g
Protein		20.6g
Salt		0.64g