



APPLEBYS CHESHIRE

A traditional cloth bound Cheshire that matures to a delightful crumbly texture and offers a rich, clean flavour in the mouth.

PLU: 254

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Shropshire	Rennet:	Traditional
Approx weight:	7 Kg	Style:	Hard
Rec. Drink:	White Port Or White Burgundy	Flavour:	Rich and clean
		Rind:	Natural
		Own Milk:	Yes

Commentary

The unique quality of Cheshire cheese is said to emanate from the pasturage which lies over the heavy salt deposits underlying the area of the Cheshire / Shropshire border around Whitchurch and Nantwich. The cattle grazing there have been found to have an unusually high salt content in their milk and this quality is carried through in the resulting cheese. Our example of the cheese is Appleby's Cheshire. Farming and cheesemaking have been a way of life for the Appleby family for several generations. The cheesemaking has changed little since Appleby's cheese was first made at Hawkstone Abbey Farm in 1952 and the Appleby family are the only remaining producers of real calico bound traditional farm Cheshire cheese; made from their own unpasteurised milk and then matured on the farm.

Hawkstone Abbey Farm is a family-run dairy farm where the focus is on producing milk to make Appleby's cheese. The approach to farming balances milk production with careful stewardship of the surrounding countryside. The combination of fine pastures, quality unpasteurised milk, the skill of the cheesemaker and the art of maturing gives Appleby's cheese its unique texture and flavour.

The family work closely with Garry Gray, a dedicated cheesemaker, highly experienced and skilled in the art of cheesemaking. The original ingredients of unpasteurised milk, starter culture, rennet, salt and annatto are used. A committed team, work with quality ingredients and carefully monitor timing, temperature and acidity to create a consistently high quality product. Expertise is essential to work with constant variations during the seasons which vary the central ingredient; Appleby's milk.

The texture of Appleby's is moist and crumbly and the flavour clean and zesty on the tongue followed by a rich mouth watering finish, which you can enjoy in your mouth long after you have tasted the cheese. Appleby's Cheshire goes particularly well with fruit cake, figs or dates, as the acidity complements the sweetness of the fruit.

Cheshire is the oldest recorded English cheese. It was mentioned in the Domesday Book and is also said to have been one of the Celtic cheese already being made when the Romans came and even taken back to Rome by the legions.

Before the Second World War, Cheshire cheese accounted for 60% of all cheese sold in the UK and even in the 1950s the figure was 45%. It was during the 1950s and 60s though that its popularity was overtaken by Cheddar, partly due to the advent of pre-packing to which cheddar is more suited. In 1930 as many as 1200 farms made Cheshire cheese but by 1939 their number was reduced to 400, and to just 50 by 1945.

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: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g	Amount per portion
Energy	(kJ)	1706kJ	
	(kcal)	412kcal	
Fat		34.3g	
	of which saturates	22.5g	
	mono-unsaturates		26.5g
	poly-unsaturates	2.7g	
Carbohydrates		2.2g	
	of which sugars	<0.1g	
Fibre		<0.5g	
Protein		23.5g	
Salt		1.02g	