

ST HELENA

A washed rind cheese from Suffolk, with warm, milky flavours and a smooth and silky texture.

PLU: 1387

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Washed Rind (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of England	Rennet:	Traditional
Approx weight:	1.2Kg	Style:	Washed Rind
		Rind:	Washed
		Own Milk:	Yes

Commentary

St. Helena is a semi-soft washed rind cheese, handmade by Julie Cheyney and Blake Bowen from St Jude Cheese in Suffolk. This delicious cows' milk cheese has a moreish, delicately milky flavour and a smooth and silky texture with an edible rind. As St. Helena matures, it develops stronger, more nutty flavours and farmyard notes.

The development of St Helena began during the pandemic, when cheesemaker Blake Bowen, joined Julie, with the mission to create a semi-soft cheese similar to the historic French cheese, Saint Nectaire. Milk is supplied by the local herd of Montbeliarde cows at Fen Farm Dairy (the home of Baron Bigod) and St Helena is named after the town where Blake's family lived for 25 years in Australia.

This cheese pairs perfectly with a glass of Chenin Blanc.

Technical Specification

Ingredients: Cows Milk , Salt, Starter cultures, Traditional rennet

Place of provenance: Product of England

Allergens: Milk and derivatives

Storage:

Instructions for use:

Supplied by: White Wood Dairy , St.Jude Cheese, Fen Farm, Flixton Road, Bungay, Suffolk NR35 1PD

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1384kJ
	(kcal)	333kcal
Fat		26g
of which	saturates	15.9g
Carbohydrates		0.9g
of which	sugars	0g
Protein		23.3g
Salt		2.09g