

SPARKENHOE RED LEICESTER XO

Our extra special and 'extra old' Sparkenhoe Red Leicester with a brittle texture and well-balanced sweet and savoury flavours.

PLU: 1614

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Leicestershire	Rennet:	Traditional
		Rind:	Cloth
		Own Milk:	Yes

Commentary

This incredible cheese is the second to be released in our new "Paxton's XO" collection. This extra-special, 'extra old' cheese has matured to the ultimate age profile for a mouth-watering flavour. Available in a strictly limited edition for summer 2022, whilst the next batch of XO Red Leicester is already maturing ready for Christmas!

Our Quality Manager, Jazz Reeves describes our XO Red Leicester as "A big and nutty cheese, with a brittle texture and dense chew. It has a perfect balance between savoury and sweet, with notes of warm milk and caramel."

Sparkenhoe Red Leicester is produced in Upton, Leicestershire by cheesemakers David and Jo Clarke at the Leicestershire Handmade Cheese Company, whose families have farmed in the area for generations. We receive the cheese at our new state-of-the-art maturation rooms in The Cotswolds at 4 months old, where we mature this special batch of XO Red Leicester to a 12-month age profile, as opposed to our normal 6 months.

Taste this limited edition first release of Paxton's XO Red Leicester - hand-cut and wrapped to order. This first batch is exclusively available from our online cheese counter.

Great Taste Awards 2022: 1 Stars

Technical Specification

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

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Leicestershire Handmade Cheese Co

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1708kJ
	(kcal)	412kcal
Fat		21.7g
of which	saturates	21.7g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		25.5g
Salt		1.625g