



SHARPHAM

RUSTIC CHIVE & GARLIC



THE BASICS

MAKE: Semi-hard.

POST-MAKE: Mould-ripened.

INGREDIENTS: Cow's MILK, rennet, salt, chive & garlic.

MATURED IN THE DAIRY: 4 weeks old*

AGED: Can be matured to 12 weeks.

EXTERIOR: Natural edible rind.

WEIGHTS, SIZES, CASES:

Large 1.7kg, D 18 cm x H 8.5cm, Case X2.

Truckle 280g, D 8.5cm x H 5.5cm, Case X8.

ORIGIN: Devon.

SPECIES: Cow 

BREED: Jersey.

MILK TREATMENT: Pasteurised

RENNET: Vegetarian

BARCODE: Truckle- 5060963190137

STORAGE: * Large cheeses are wrapped in recyclable paper (Ovtene), and the truckles are wrapped in clingfilm. If you plan to mature the cheeses further, remove them from the packaging after a month.



THE FLAVOUR

Sharpham Rustic Chive & Garlic is a semi-hard, cow's milk cheese. It's fresh, rich, and crumbly in texture and the addition of chives and garlic gives it a delicious savoury flavour.

AWARDS

2024 Taste of the West- Gold

2023- Devon County Show- Silver

2022 Taste of the West Awards- Gold

THE STORY

Sharpham Rustic Chive & Garlic is a semi-hard cheese, made with pasteurised cow's milk with the addition of a blend of chives and garlic. The curd and herby mixture is packed into moulds to get the unique Rustic shape. The curd is drained for 48 hours before being brined and left to mature to create a natural white bloomy rind, with a golden yellow centre which has flecks of green throughout.

PAIRS WITH

CHUTNEY: *Rustic Bramley Apple & Hunts Wobbler Cider Chutney.* Bramley apple chutney with the Rustic - the sweet apple and ginger flavours work well with the subtle citrus flavour and tang of the Rustic cheese. The thick, sticky chutney complements the crumbly texture.

WINE: The richness of the cheese complements the savoury herbs and results in a scrumptious addition to any cheese board, or an amazing melted topping for bread, pasta, or meats. Works well with a glass of *Sharpham Pinot Noir*, but we favour a crisp and fruity West Country cider!

RECIPIE IDEAS:

