

taste

Discovering Flavour



Imokilly Cheddar

Mature Irish flavour, close knit texture, white colour



Imokilly Cheddar

Imokilly Cheddar is a premium Irish Cheddar with a truly world class pedigree, having scooped a Gold Medal at the 2010 World Championship Cheese contest in Madison, Wisconsin, USA. The championships, now in its 26th year, featured more than 2,300 cheeses from around the world. Extensive recipe development and cheesemaking expertise deliver a flavour, texture, aroma and body which demonstrate what a truly premium cheddar cheese should be.

Imokilly Cheddar is a perfect table cheese, completing any cheese-board and providing the ideal finish to any meal. It is also an excellent ingredient in salads, quiches and topping savoury baked dishes and ready meals.

The
Imokilly
Cheese Company

recipe

Portobello Mushrooms with Imokilly Cheddar



Ingredients

4 Large Portobello Mushrooms
500g Imokilly Cheddar Cheese
200g Soft Cheese
2 table spoon Wholegrain Mustard (or to taste)
Cracked black pepper (to taste)
Breadcrumbs
Chopped fresh parsley

Method

Preheat oven to 180°C, Gas Mark 4.

Wash the mushrooms, and place on baking tray. Grate the cheddar cheese and mix with the soft cheese, wholegrain mustard and pepper to taste.

Spoon the mixture on the mushrooms and sprinkle over breadcrumbs with the chopped parsley.

Place in the oven, at 180°C (Gas Mark 4) for 20 minutes or until the cheese has browned and the breadcrumbs are golden.

Nutritional Information for Imokilly Cheddar

Parameter	Composition
Protein %	25.5
Energy KJ / 100g	1708
Energy Kcal /100g	412
Salt /100g	1.9
Carbohydrate %	0.01
Fat %	34.4
of which Saturated Fat %	21.7



Cheese Full Of Natural Flavour

The Imokilly Cheese Company offer a broad range of premium speciality cheeses with exceptional flavour characteristics, manufactured from the finest natural ingredients using generations of cheesemaking craft and expertise. Our cows graze contentedly on the region's lush green pastures bathed by the temperate Gulf Stream, to produce the finest quality milk essential for premium cheese production.

Today's modern facility is, of course, unrecognisable from the original plant dating back to 1930, but as always, we adhere to strict guidelines and our standards are of the highest quality.

The
Imokilly
Cheese Company

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