

taste

Discovering Cheese

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Welcome to **taste** discovering cheese the newsletter from Dairygold Food Ingredients, this month we've been discovering British Organic Cheese ...

Taste discovering cheese...

Dairygold Food Ingredients UK NPD team have been discovering the Best of British Organic Cheese.



Organics is now a well established market in the UK and is the third largest in Europe. In 2007 research shows total UK market for organic food and drink worth around £1.9bn. The growth of organics has beaten many other sectors of food and drink, having grown around 11% / annum since 2002. Demand has grown rapidly and spread way beyond commodity vegetables to many other sectors of prepared food and drink. Main market drivers are health, nutrition, environment, quality and ethical convenience (with the development of more prepared organic foods and sufficient disposable income to support future development).

Alvis Bros Ltd is a leading UK Organic cheese producer and one of the West country finest Farmhouse Cheddar cheese-makers. Since 1952 three generations of the Alvis family have been dedicated to making the highest quality cheddar cheese on the family farm situated in Somerset at the foot of the Mendip Hills, only a few miles from the village of Cheddar – the original home of Cheddar Cheese Making. The rich soils of the Wrington Vale, nurtured by the limestone waters of the Mendips, encourage the lush growth of natural grasses, on which dairy cattle thrive. Today, traditional methods and skills, together with modern technology, are used to produce cheese under strictly controlled hygienic conditions.

A strict quality assurance scheme monitors the cheese making process from milk produced on the family farm through to dispatch of the finished product. The cheese is matured under carefully controlled conditions for between three and eighteen months.

Organic Cheese made at Lye Cross Farm

- **Organic Mature Farmhouse Cheddar**
Lye Cross Farm's award winning Mature Cheddar cheese is carefully matured for ten to fourteen months under controlled conditions, to produce a full flavoured farmhouse cheese with a firm and silky texture.
- **Organic Farmhouse Red Leicester**
A firm bodied cheese with a close flaky texture, which is deep orange in colour with a sweet and delicate flavour. It is matured under carefully controlled conditions for three to four months
- **Organic Farmhouse Double Gloucester**
A smooth and creamy textured cheese, pale orange in colour with a mellow flavour. It is carefully matured under controlled conditions for three or four months.

Belton Cheese also make a wide variety of Organic cheese, in fact they've been making cheese at Belton Farm since the early eighteen hundreds, ceasing only for a short time during the last war. While Belton Farm produces many different varieties of cheese, it has been an organic farm since 2002, producing cereals - wheat for milling and organic beans, and growing red and white clover for grazing cows and sheep. Among their organic cheese range are:



- **Organic Wensleydale Cheese**

Wensleydale is a close, smooth-textured cheese with a refreshing, slightly lemon, acidic flavour. It was originally made from sheep and goats milk as far back as the twelfth century in monasteries in North Yorkshire. However, since the dissolution of the monasteries in the seventeenth century, cows milk has been used.

- **Organic Cheshire Cheese**

- **Organic Lancashire Cheese**

- **Organic Caerphilly Cheese**

Cheese made at Long Clawson Dairy

Long Clawson Dairy was founded in 1911 when 12 farmers from the Vale of Belvoir, Leicestershire formed a co-operative to produce Stilton cheese in the village of Long Clawson. The company prospered and today, 56 producing members from 34 farms, all from within the Leicestershire & Nottinghamshire area



supply 31 million litres of milk per annum. At the centre of the Clawson range is traditional Blue Stilton. It is a creamy coloured semi-hard cheese with greenish blue veining radiating from its centre and has a coat which is crusty, slightly wrinkled with a greyish brown hue. Blue Stilton is normally aged to about 8 weeks. Long Clawson also produce an Organic Stilton to the same high quality.



Organic Creamy potato and Celeriac bake

- Sea Salt and freshly ground black pepper
 - large bulb of garlic (peeled & broken into cloves)
 - 300g celeriac (peeled & thinly sliced)
 - 275g potatoes (peeled & thinly sliced)
 - 284ml carton of whipping cream
 - 25g Organic Stilton (crumbled) or a cheese you prefer
 - 1 teaspoon caraway seeds
- Preheat oven to 190C, 375F or gas mark 5.
- Place the sliced celeriac & potatoes in an oven proof dish and pour over cream.
- Season well.
- Sprinkle the cheese and caraway seeds over the top, place the celeriac and potato bake in the oven 25-30mins.