



SHARPHAM SAVOUR



THE BASICS

MAKE: Semi-hard.

POST-MAKE: Mould-ripened

MATURED IN THE DAIRY:

INGREDIENTS: Goat's & Cow's MILK, rennet, salt.

MATURED IN THE DAIRY: 4 weeks.

AGED: Can be matured up to 12 weeks old*

EXTERIOR: Natural edible rind.

WEIGHT, SIZE, CASE:

950g, D 13 cm x H 6.5cm, Case X3.

ORIGIN: Devon.

SPECIES: Goats  and Cows 

BREED: British Saanen, British Alpine, & British Toggenburg goats and Jersey cows.

MILK TREATMENT: Pasteurised.

RENNET: Vegetarian.

SOTRAGE:*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 Savour is a washed curd cheese with a smooth texture. It has a sweet creaminess which develops a slight tang with age. A white bloomy mould to the exterior, creating a natural edible rind.

THE STORY

Sharpham Savour is based on a young French Savoie-style cheese. It was made to celebrate 50 years of the area being designated an Area of Outstanding Natural Beauty. It's made from a mixture of 75% cows milk and 25% goats milk which produces a sweet, mellow flavour. The curds are washed before moulding creating a smooth texture. On maturing when young it has a soft and pliable texture, maturing to almost alpine style with age.

PAIRS WITH

Step aside, cheddar, Sharpham Savour makes a divine alternative for cheese on toast, with perhaps a few (South Devon) chilli flakes. It pairs perfectly with the light fruitiness of a Sauvignon Blanc and complements the *Sharpham Dart Valley Reserve* particularly well.

Savour: Ploughman's, Bay's Devon Dumpling Ale Chutney. A traditional chutney with richness from the ale pairs well with the rich and creamy flavour of the cheese. The slight tang and the smooth texture achieved through washing the curds complement the sweetness of the raisins.

AWARDS

2024-TOTW- Champion Cheese

2024-TOTW- Gold

2023= Artisan Cheese Awards- Silver

2023- Devon County Show- Silver

2019 Taste of the West- Gold medal

2019 Artisan Cheese Awards- Silver

RECIPIE IDEAS:

