



# SHARPHAM BRIE



## THE BASICS

**MAKE:** Soft.

**POST-MAKE:** Mould-ripened.

**INGREDIENTS:** Cow's MILK, rennet, salt.

**MATURED IN THE DAIRY:** 3-5 weeks.

**AGE:** Can be aged up to 10 weeks old\*

**EXTERIOR:** Natural edible rind.

**WEIGHT, SIZE, CASE:**

Large 1.2kg (Approx), D 20 cm x H 3.5cm, Case X2.

Square- 300g, D 9.5cm x H 3.5cm, Case X8.

Heart- 230g, D 11cm x H 3.5cm, Case X8.

**ORIGIN:** Devon.

**SPECIES:** Cow 

**BREED:** Jersey.

**MILK TREATMENT:** Pasteurised.

**RENNET:** Vegetarian.

**BARCODE:** Brie Sq 5060963190007

**STORAGE:** \* Soft cheeses ripen from the outside in and are packaged in a breathable wrap to allow for this. Please keep in mind that when stacking on shelves, do not stack the cheese on top of one another, as it needs air to flow around it.



## THE FLAVOUR

Sharpham Brie is a mould-ripened cheese, firm, rich, and creamy when young, softening with mushroomy notes and a chicory finish with age.

## THE STORY

Sharpham were the first to make a Brie style cheese in the UK and Sharpham Brie is made to the same recipe today as when it was first made in 1981. Handmade in Devon using pasteurised cow's milk, the curds are hand ladled into large moulds, brined, then left to mature to create a white bloomy rind. The beautiful buttercup yellow centre, comes from cows grazing on the luscious South Devon pastures.

## AWARDS

2024 British Cheese Awards- Gold  
2024- Artisan Cheese Awards- Gold  
2023- Food Drink Devon- Platinum  
2023- Great Taste Awards- 1 Star  
2023- World Cheese Awards- Bronze

## PAIRS WITH

**CHUTNEY:** *Sharpham Brie* is beautiful when baked, pivotal to a good cheese board. Pairing particularly well with our *Sharpham Ploughman's Ale Chutney*. The chutney complements the richness and creaminess of the brie and its savoury aged flavour. If ale isn't your thing, then you could try the *Sharpham Caramelised Fig & Sharpham Pinot Noir Chutney*. The ripe figs in this help cut through the fatty richness of the creamy brie.

**WINE:** The crisp and clean acidity of the Madeleine Angevine grape in the *Estate Selection* perfectly complements the rich, buttery flavour of the Jersey-milk Brie. The wine also exhibits floral and meadow-like characteristics, which complement the grassy undertones in the Brie from grass-fed Jersey cows.

## RECIPIE IDEAS:

