



# SHARPHAM ELMHIRST



## THE BASICS

**MAKE:** Soft.

**POST-MAKE:** Mould-ripened

**INGREDIENTS:** Cow's Milk, double cream, rennet, salt.

**MATURED IN THE DAIRY:** 5 weeks old.

**AGED:** Can be matured up to 8 weeks old\*

**EXTERIOR:** Natural edible rind.

**WEIGHTS, SIZES, CASES:**

Large- 660g, D 14.5 cm x H 4cm, Case X2.

Small- 190g, D 8 cm x H 3.5cm, Case X10.

**AVERAGE WEIGHT:** For small cheese, 190g.

**ORIGIN:** Devon.

**SPECIES:** Cow 

**BREED:** Jersey.

**MILK TREATMENT:** Pasteurised.

**RENNET:** Vegetarian.

**BARCODE:** Mini 160g - 5060963190120

**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 Elmhirst is a soft mould-ripened cheese with clean and fresh notes on the palette when young, and is rich, buttery, and gooey when ripe.

## THE STORY

Sharpham Elmhirst is based on the style of a Normandy 'Vignotte', being a mould ripened triple cream cheese made from pasteurised cows milk. It's named after the famous Elmhirst family who inspired so much agricultural innovation in South Devon. The rich milk produces an initial cream with double cream added to create opulence in a rind!

## PAIRS WITH

**CHUTNEY:** *Elmhirst : Sharpham Red Onion Rosemary & Thyme Marmalade*

The sweet red onion chutney with this soft buttery cheese pairs incredibly well. The red onion with herb finish really cuts through the rich ripe butteriness of the cheese.

**WINE:** Sharpham Estate Selection or a Sauvignon wine perfectly cuts through the rich buttery flavour of the Jersey-milk and double cream. The wine's fresh floral characters help to elevate the fresh grassy undertones.

## AWARDS

- 2024- Great British Awards- Gold
- 2024- Food Drink Devon- Platinum
- 2024- Devon County Show- Gold
- 2023- Artisan Cheese Awards- Silver
- 2020- Great Taste Awards- 2 Star

## RECIPIE IDEAS:

