



# SHARPHAM

## RUSTIC DULSE & SEA LETTUCE



### THE BASICS

**MAKE:** Semi-hard.

**POST-MAKE:** Mould ripened.

**INGREDIENTS:** Cow's MILK, rennet, salt, Dulse & Sea Lettuce.

**MATURED IN THE DAIRY:** 4 weeks.

**AGE:** Can be matured to 12 weeks old\*

**WEIGHTS, SIZES, CASES:**

900g, D 13 cm x H 6.7cm, Case X3

**EXTERIOR:** Natural edible rind.

**ORIGIN:** Devon.

**SPECIES:** Cow 

**BREED:** Jersey.

**MILK TREATMENT:** Pasteurised.

**RENNET:** Vegetarian.

**STORAGE & CARE:\*** 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 Rustic with Dulse & Sea Lettuce is a fresh, rich, and crumbly cheese laced with gems of locally hand-harvested seaweed. The addition of seaweed adds a subtle umami flavour.

### THE STORY

Sharpham Rustic with Dulse & Sea Lettuce is a semi hard cheese made with pasteurised cow's milk, with the addition of a blend of locally sourced hand harvested Dulse and Sea lettuce seaweed. The curd and seaweed mixture is packed into smaller moulds than the Rustic and drained for 48 hours before being brined and left to mature. The seaweed adds a slight umami finish to the classic Sharpham Rustic

### AWARDS

2024- Great Taste Awards- 1 Star  
2023- Food Drink Devon- Gold  
2022 Taste of the West- Gold  
2022 Devon County Show- Gold

### PAIRS WITH

**CHUTNEY:** *Dulse and Sea Lettuce Rustic : Smoky Red Pepper & Tomato Relish*

This rich crumbly cheese with its salty sea overtones worked particularly well with the sweet smokiness of the red pepper and tomato jam – the salty sweetness of the pairing elevates both.

**DRINKS:** When paired with the Sharpham Pinot Rosé, the wine lifts the delicate creamy character of the cheese and helps emphasise the umami notes from the seaweed. A dry Gin and Tonic is also a lovely pairing for this, or just a tonic on its own, helping to complement the savoury umami notes of the seaweed.

### RECIPIE IDEAS:

