

# SHARPHAM RUSTIC



## THE BASICS

MAKE: Semi-hard.

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

INGREDIENTS: Cow's MILK, rennet, salt.

MATURED IN THE DAIRY: 4 weeks.

AGED: Can be matured up to 12 weeks\*

**WEIGHT, SIZE, CASE:** 

Large 1.7kg, D 18 cm x H 8.5cm, Case X2. Truckle 280g, D 8.5cm x H 5.5cm, Case X8.

**EXTERIOR:** Natural edible rind.

ORIGIN: Devon.

SPECIES: Cow's 
BREED: Jersey.

MILK TREATMENT: Pasteurised.

**RENNET:** Vegetarian.

BARCODE: Truckle- 5060963190144

**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 is a semi-hard cow's milk cheese. It has a refreshing light tang that delicately balances the richness of the milk, becoming more nutty when mature, with a lovely crumbly texture.

## THE STORY

Sharpham Rustic is a semi-hard cheese, made with pasteurised cow's milk. It was first made by Robin Condon and moved to Sharphams when Robin began to focus on blue cheeses. The curd is packed into moulds to get the unique Rustic shape and is drained for 48 hours before being brined and left to mature. This creates a natural white bloomy rind, with a golden yellow centre.

#### **AWARDS**

2023 Food Drink Devon- Gold 2022 Taste of the West- Gold

## PAIRS WITH

**CHUTNEY:** Rustic: Bramley Apple & Hunts Wobbler Cider Chutney. Bramley apple chutney with the Rustic – the sweet apple and ginger flavours really worked well with the subtle citrus flavour and tang of the Rustic cheese, the crumbly texture is complemented by the thick sticky chutney.

WINE: Sharpham Dart Valley Reserve & Sharpham Rustic. The Rustic is a full-fat semi-hard Jersey cow's milk cheese that is crumbly in texture, with rich flavour from the Jersey milk and a delicate citrus bite on the finish. The Dart Valley Reserve, with its peachier fruit flavours and more intensity, go perfectly with the Rustic, enhancing the citrus character in both the cheese and wine.





