



SHARPHAM RUSTIC SMOKED CHILLI



THE BASICS

MAKE: Semi-hard.

POST-MAKE: Mould-ripened.

INGREDIENTS: Cow's MILK, smoked chillies, ancho, chipotle & South Devon Chilli Farm mix, rennet, salt.

MATURED IN THE DAIRY: 4 weeks.

AGE: Can be matured to 12 weeks old*

WEIGHTS, SIZES, CASES:

Large 1.9kg, D 19 cm x H 9.5cm, Case X2.

EXTERIOR: Natural edible rind.

ORIGIN: Devon.

SPECIES: Cow 

BREED: Jersey.

MILK TREATMENT: Pasteurised.

RENNET: Vegetarian.

STORAGE:* 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 Smoked Chilli Cheese is a semi-hard cheese made from cow's milk. It's fresh, rich, and crumbly in texture and the addition of a unique blend of chillies chosen for their qualities: deep, smoky heat rather than a fiery burn. The result is a cheese that's complex, gently spicy, and beautifully balanced.

AWARDS

2025 Artisan Cheese Awards- Silver

THE STORY

Sharpham Rustic Smoked Chilli is a collaboration with South Devon Chilli Farm. A semi-hard cheese made with pasteurised cow's milk and a blend of smoked chillies, including ancho, chipotle, and Numex chillies. The curd and chilli mixture is packed into moulds to get the unique Rustic shape. The curd is drained for 48 hours before being brined and left to mature, creating a natural white bloomy rind with a golden yellow centre and dark red flecks throughout.

PAIRS WITH

CHUTNEY: *Rustic Smoked Chilli: Smoky Tomato and Red Pepper Relish.*

The sticky, smoky, fruity notes of the chutney complement the smoky and crumbly texture of the cheese.

WINE: A lightly off-dry Riesling will balance the spice and smoke with its sweetness and acidity. Look for notes of citrus, stone fruit, and minerality.

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