



# SHARPHAM TICKLEMORE



## THE BASICS

**MAKE:** Semi-hard.

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

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

**MATURED IN THE DAIRY:** 4 weeks

**AGED:** Can be matured up to 16 weeks old.\*

**EXTERIOR:** Natural edible rind.

**WEIGHT, SIZE, CASE:**

Large 1.7kg (approx), D-18.5 x H 8.5cm, Case X2

Truckle- 280g, D-8.5cm x H 5.5cm, Case x8

**ORIGIN:** Devon.

**BREED:** British Saanen, British Alpine, & British Toggenburg goats.

**SPECIES:** Goats 

**MILK TREATMENT:** Pasteurised.

**RENNET:** Vegetarian.

**BARCODE:** Truckle: 5060963190151

**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 Ticklemore is a semi-hard goat's cheese that has a light and gently lemony flavour with herbaceous notes, a crumbly texture and a white bloomy mould to the exterior, creating a natural edible rind.

## AWARDS

2025- Artisan Cheese Awards- Gold

2024- Food Drink Devon- Gold

2024- Taste of the West - Gold

2023- Artisan Cheese Awards- Gold

2022 World Cheese Awards- Gold

2020- Great Taste - 2 stars

## THE STORY

Sharpham Ticklemore was the brainchild of Robin Condon. Named after the street in Totnes, home of the famous cheese shop. Ticklemore is a semi hard goat's cheese handmade from fresh pasteurised goat's milk. It's distinctive shape comes from being moulded in a colander. This helps it develop a wonderful white bloomy rind with a bright white chalky centre.

## PAIRS WITH

**CHUTNEY:** ***Ticklemore: Red Onion Rosemary & Thyme Marmalade.*** The red onion worked well with the complex and goat's cheese flavour, bringing out the savoury herby flavour from the chutney. ***Ticklemore: Smoky Red Pepper & Tomato Relish.*** This smoky red pepper and tomato jam, with its lovely warming finish and punchy flavour, complements the Ticklemore Goats cheese

**WINE:** Ticklemore is a mild and delicate goat's cheese with a crumbly, slightly chalky texture. When paired with the ***Sharpham Pinot Rosé***, the wine enhances the delicate, creamy character of the cheese and also amplifies the red berry flavours in the wine. It's the perfect pairing for a summer's evening.

## RECIPIE IDEAS:

