



SHARPHAM CREMET



THE BASICS

MAKE: Soft

POST-MAKE: Mould Ripened

INGREDIENTS: Goat's & Cow's Cream, rennet, salt

MATURED IN THE DAIRY: 5 weeks.

AGED: Can be aged up to 7 weeks old*

WEIGHT, SIZE, CASE:

450g (app), D 13 cm x H 6.5cm, Case X2.

130g, D 8 cm x H 3cm, Case X10.

EXTERIOR: Natural edible rind.

ORIGIN: Devon.

SPECIES: Goats  and  Cows.

BREED: British Saanen, British Alpine, and British Toggenburg goats and Jersey cows.

MILK TREATMENT: Pasteurised.

RENNET: Vegetarian.

BARCODE: 130g- 5060963190250

STORAGE & CARE: * 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 Cremet combines both goat's milk and cows' double cream. You can taste them both in this rich, creamy cheese. The centre is pure white and the soft, natural, edible rind has a creamy bloom..

AWARDS

2025 Taste of the West -Gold medal
2025 Global Cheese Awards- Gold medal
2025 World Cheese Awards- Bronze medal
2024 British Cheese Awards- Silver medal
2024 Devon County Show -Supreme Champion
2024 Food Drink Devon Awards- Gold medal
2023- Artisan Cheese Awards- Gold
2023-Devon County Show- Gold
2023- World Cheese Awards- Silver

THE STORY

Cremet is a decadent, soft, mould-ripened goat's cheese enriched with cow's double cream. It is delicate to make and there is nothing like this produced in the UK. It has a subtle, fresh, creamy flavour and mousse-like texture when young, deepening to a full, rich flavour with earthy undertones when ripe.

PAIRS WITH

CHUTNEY: *Sharpham Caramelised Fig & Sharpham Pinot Noir Chutney* The ripe figs in this help cut through the richness of the creamy Cremet. If you like a bit of heat our Scotch Bonnet chilli jam is a match made with the mousse like creamy decadent cheese.

WINE: *Sharpham Pinot Rosé & Sharpham Cremet* Cremet is a mould ripened triple cream soft goat's cheese It's incredibly rich and decadent, the crisp acidity of the rosé helps cut through this richness and brings out the fruity notes within the Pinot Noir Rosé.

RECIPIE IDEAS:

