

Cheese of the Week

Corra Linn

A raw ewes milk, cloth bound hard cheese. A firm, crumbly texture with a smooth, sweet, tangy flavour.

about the cheese

Named after a waterfall on the River Clyde, New Lanark

Made in Lanarkshire from late summer milk from 400 dairy Lacaune ewes. Their rich, high-fat, low-lactose milk is used to produce Corra Linn from a traditional cheesemaking process

The clothbound process gives Corra Linn its distinctive rind and provides a natural, earthy flavour

about the cheesemakers

After starting with a small flock of ewes in the 1980s, Humphrey Errington began making cheese from their milk. Four cheeses later the family run dairy is where all the milk produced by the ewes is made into cheese by hand with the four cheeses they produce reflecting the seasons.

Ewes Milk
Vegetarian Rennet
Unpasteurised
1kg - 8kg

