

# Cheese of the Week

## Appleby Cheshire

A clothbound traditional Cheshire cheese, clean and zesty with a delicate and crumbly texture

### **about the cheese**

Produced by Sarah and Paul Appleby, third generation cheesemakers on the family farm in Shropshire, near the Cheshire border.

The cheese matures over 12 weeks while wrapped in cloth, a traditional method that helps to develop the rind and flavour. The raw cows milk gives the cheshire it's distinctive taste profile.

Cows milk

Traditional Rennet

Unpasteurised

1, 2 & 4 kilo

