

# Cheese of the Week

## Young Caerphilly

This version of their Caerphilly Gorwydd is only matured for two weeks

### About the cheese

Made by the Trethowan Brothers in Somerset, who began cheese making on their Welsh family farm, 25 year ago. Matured for only two weeks, this Caerphilly really emphasises the quality of the summer milk and leans heavily on the bright, slightly acidic notes that you expect from a Caerphilly but without the earthiness that would come from the breakdown around the rind when fully matured

Cows milk

Traditional Rennet

Pasteurised

2kg, 1kg, 500g

