

Seasonal Spotlight

**Fromage
to Age**
Artisan cheese

Lindley

Cows milk
Vegetarian Rennet
Unpasteurised

the cheese

A soft, Jersey cream-enriched cows milk cheese. Dense, and almost mousse-like when young, becoming virtually spreadable with age. The flavour profile deepens as the cheese softens.

Named after Elizabeth **Lindley** who was a dairymaid and lived on the Welbeck estate with her family.



the cheesemaker

Real food, rooted in the land, shared at your table.

The cheeses are made by hand in small batches, with patience and care. Small production because it has to be, using warm milk from the herd. Curds are ladled gently and rinds left to bloom. Jake - cheesemaker and founder of Primrose Dairy names each of his cheeses after an ordinary person that has made their mark locally.

tasting notes

Delicate and cloud-like in texture, this cheese opens with a beautifully light and fluffy mouthfeel that melts effortlessly on the tongue. In its youth, it delivers fresh, lactic notes reminiscent of crème fraîche and sweet churned butter.

As it matures over 10-14 days, the character deepens and becomes more indulgent, developing luxurious notes of rich clotted cream and subtle hints of baked apples.

