

CABOT

Clothbound Cheddar 16kg

from the cellars at Jasper Hill

Vermont, USA Origin:

Classification: Artisan Cow's Milk Milk: Cheddar Type: Form: 16kg wheel 700399 Item Code:



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This clothbound cheese is the result of an unusual collaboration and is now recognized as one of the finest traditional cheddars produced in the USA. Cabot Dairy Cooperative make the cheese with milk from a single herd of Holstein cows and their own unique starter cultures at their huge facility in Vermont.

The wheels are then transported to Mateo and Andy Kehler's picturesque farmhouse dairy at Jasper Hill for expert aging. After being carefully bound in cheese cloth and smeared with lard, the 16kg wheels are matured for at least 12 months in the underground caves carved out of the green hillside.

The result is crystalline-flecked, moist and crumbly cheddar with a sweet, tangy caramel flavour.

