

QUICKE'S

Milk:

Oak Smoked Clothbound Cheese 150g

Cow's milk

Origin: Devon, England Farmhouse Classification:

Hard Type:

150g wedge Form: 704631 Item Code:



Oak chips from trees grown on the estate are used to cold smoke this farmhouse cheddar.

The Quicke family have been farming for almost 500 years in the rural countryside of Devon, in south west England, and Mary Quicke is the 5th generation to be making cheese. The select herd of hybrid cows rotate through the rich pastures to optimise the nutritional content of the milk and the impact on the environment.

Handcrafted using heritage starters, Quickes cheese is made to a traditional cheddar recipe, clothbound and naturally matured, typically for 9-12 months. The gentle smoky aroma is reminiscent of a log fire or bonfire and on tasting this merely lingers on in the background allowing the full buttery cheddar flavours to shine.

