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distributors of the finest foods

Maffra Cheese Company Cloth-Ashed Cheddar 2kg

Origin: Victoria
Classification: Farmhouse
Milk: Cow's Milk
Type: Hard
Form: 2kg Wheel
Item Code: 701451



Ripening under ashed-cloth allows for a thin rind to form and maximum moisture to be retained.

Located in Gippsland, Ferial Zekiman and her team produce a range of farmhouse cheese with the milk of the Holstein-Friesian herd that graze on the lush rye and clover pastures that surround her dairy.

To create their flagship Cloth-Ashed Cheddar, the traditional process of 'cheddaring' is used to remove excess moisture from the curds before they are scooped into large hoop moulds and wrapped in ash-dusted cloth. Instead of being rubbed with animal lard like their British counterparts, these wheels of cheddar rely on the vegetable ash to suppress undesirable mould development and lock-in moisture. After 15 - 24 months in the purpose built maturation facility, the resulting cheese displays a firm yet crumbly texture, sweet flavour and long finish.

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