

## **Neal's Yard Dairy** Lincolnshire Poacher 20kg

Origin:	Lincolnshire, England
Classification:	Farmhouse
Milk:	Unpasteurised Cow's Milk
Туре:	Hard Cheese
Form	20kg Wheel



Although the loamy or clay soils of Lincolnshire are usually ill-suited to dairy farming, the lush pastures of Simon Jones' Ulceby Grange farm sit on chalky land – and it is this, combined with the mild climate, that has made Lincolnshire Poacher one of very few cheeses produced on the east coast of England.

Though the farm has been in the family since 1917, the Jones didn't start making cheese until the 1990s when Simon returned from agriculture college, eager to turn his hand toward cheesemaking. After enlisting a renowned cheesemaker to develop a recipe, Simon decided on a cheese that incorporates a hard mountain cheese into a traditional West Country Cheddar. Since 1995, the farm has been run by Simon and his brother Tim who employ a cheesemaker to transform milk from their 230-strong Holstein Friesians daily.

Once the curds have been moulded, salted and pressed for 36 hours, the cheese truckles are matured on wooden boards and turned regularly to ensure even maturation. Smooth with a densely creamy texture and flavours that can range from rich, savoury and brothy to long, sweet and pineapple-like.

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