

Neal's Yard Dairy Montgomery's Cheddar 23kg

Origin:	Somerset, England
Classification:	Farmhouse
Milk:	Unpasteurised Cow's Milk
Туре:	Hard Cheese
Form:	23kg Wheel



Montgomery's Cheddar has been made at Manor Farm since 1911. The farm's 200-strong herd of Friesians roam the 1200-acre pasture and produce milk that is used exclusively for making cheddar.

Cheesemaker Jamie Montgomery's careful, measured approach to modernisation means engaging only those advancements that will improve the cheese without compromising the process that defines it. In addition to the time-consuming method of 'cheddaring', he uses a traditional pint starter (as opposed to the powders favoured by industrial producers) and an old peg mill that lends the cheese its characteristically brittle texture. Wrapped in muslin and rubbed with lard, they are then stowed on the wooden shelves of the cellar for 12 – 18 months, during which time they are carefully turned and tended whilst they develop rich, brothy cheddar flavours.

Once upon a time, all this was standard practice. Today, Montgomery's is one of only three farmhouse Somerset Cheddars left using traditional techniques and is considered by many to be the benchmark.

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