

# Baron Bigod



Milk type: Cow

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Bungay, Suffolk



A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind. The flavour balances a clean lactic brightness with mushroomy, vegetal notes.

Baron Bigod is made by Jonny Crickmore and team in Fen Farm, Suffolk from the farm's herd of Montebeliarde cows. We are so proud of this cheese that we no longer sell its French counterpart!

Every three months, Jonny and his team visit us in Bermondsey for a cheese tasting and evaluation of progress. During these visits we are able to directly feed back and communicate with his team, which in turn helps to inform their selection for us back at the farm.

We mature the cheeses in our cold room wrapped in paper, which allows them to break down from the outside in at a rate which we think produces the best flavours.

It is important that the cheeses are kept wrapped while maturing as the cold conditions are drying.

