

Brefu Bach

Milk type: Sheep

Milk treatment: Raw

Coagulant type: Vegetarian coagulant

Location: Near Bethesda, North Wales



Flavours are delicate and bright with a warm finish reminiscent of fresh cream. The texture of this soft sheep's milk cheese is moussy, light and fluffy, often with a silky breakdown at the rind.

New cheesemaker Carrie Rimes makes her cheese on the fringes of Snowdonia National Park near Bethesda in Wales. She is seeking to source the most interesting sheep's milk possible from traditional Welsh breeds feeding on species-rich pastures, with the highest welfare conditions.

Brefu Bach is driven to the Kirkhams' farm in Lancashire where we collect it on our weekly collections up north. When it arrives back with us, it is turned and dried every day until it is ripe enough to sell.

Read more
[About a Cheesemaker \(Short Doc\)](#)

