

Burr



Milk type: Goat

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Near Tamworth, Staffordshire



This mature little cheese has an upfront, spicy, savoury flavour with notes of toasted hazelnut. The texture is firm and dense.

Burr is an evolution of Innes Log, which is made by Joe Bennett in Staffordshire from the raw milk of his own goats. We developed Burr in collaboration with Joe, having identified a gap in our range of cheeses for a firmer, longer aged goat's cheese with plenty of punch.

In early 2017 we began to develop “extra-mature Innes Log” by aggressively drying out some halves of the young Innes Logs on arrival and then maturing them on wire racks for around four months. The cheeses are turned and patted regularly each week, knocking back excessive surface mould growth. As the cheeses spend time in our maturing rooms in London, they slowly lose moisture. They become firm and dense in texture and more concentrated in flavour. The fudgy lactic paste takes on a savoury, umami flavour with a spicy kick.

