

Cardo

Milk type: Goat

Milk treatment: Raw

Coagulant type: Cardoon stamen infusion

Location: Timsbury, Somerset



A washed-rind cheese with a supple and glossy paste that is typically chalkier at the core; floral flavours are cut with a vegetal savouriness. The rind is rich and toothsome, sometimes with a pleasant crystalline crunch.



Cardo was made by Mary Holbrook in Somerset. Mary sadly passed away earlier this year, but her team continue to make cheese. Rather than using an animal derived rennet to coagulate the milk, Mary's team uses a solution infused with dried Cardoon stamens. Cardoon is a variety of thistle native to the southern Iberian Peninsula.

We take batches of Cardo from Sleight Farm at a very young age and wash them, often just with water, sometimes with a light saline solution, in our maturing rooms. Washing Cardo promotes a healthy, sticky rind and orange or pink pigmentation.

Read more

[Women in Cheese: a profile of cheesemaker](#)

[Mary Holbrook](#)

[Sleight Farm on Film](#)