

Duckett's Caerphilly



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Evercreech, Somerset

The core of this cheese presents a crumbly curd with a clean, fresh flavour and a pleasant mineral tang. The breakdown under the rind is creamy and milky whilst the rind gives the cheese its earthy character.

When Chris Duckett passed away in 2009 Tom Calver adopted the recipe, maintaining its place as a farmhouse, raw milk Caerphilly. He and his team continue the Duckett's tradition to this day.

The Westcombe team is still using the brine from Chris's original tank to salt the cheese. The brine that is used to salt the cheese is around 20 years old and carries a microbial community that is unique to the rind of Duckett's Caerphilly.

