

Durrus



Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: Coomkeen, West Cork

A smooth, soft washed-rind cheese; flavours range from milky and buttery at the paste, to vegetal with a cocoa-like bitterness at the rind. The aftertaste is sweet and reminiscent of caramel, even chocolate.

Durrus is made by Jeffa Gill in Co Cork, where it has been produced since 1979. Jeffa uses the milk of two local farmers on the Sheep's Head Peninsula, whom she has worked with for over twenty-five years.

Durrus arrives with us along with Gubbeen once every two weeks. The cheeses are then unwrapped and put on racks and kept in our warmest maturing room for about two weeks. When it is ready and matured we like to think of it as like a fresh loaf of bread: best eaten fast!

