

Edmund Tew

Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Edenbridge, Kent



Edmund Tew is made in the style of Petit Langres. The natural rind has a savoury, malty flavour to it. The firm paste is pleasantly lactic and fresh tasting.

Edmund Tew is made by Dave Holton and Tim Jarvis. Both are veteran cheesemongers and maturers having worked at Neal's Yard Dairy for many years.



Edmund Tew arrives with us in our maturation arches just two days after having been ladled into moulds. Once with us, the cheeses are brine washed regularly to encourage the formation of the wrinkly orange rind.

Dave and Tim's dairy - Blackwoods Cheese Company - was founded in South East London in 2013. Their business has now grown and so they have re-located the dairy to the farm that provides the milk: Common Work Organic Farm in Kent.

