

Gubbeen



Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: Schull, West Cork, Ireland



A semi-soft washed rind cheese, Gubbeen has distinct meaty, savoury flavours and a pliant texture. It is incredibly moreish.

Gubbeen is made by Giana Ferguson in Cork, Ireland. Giana came from Spain via France with a cheesemaking background; her husband Tom's family has farmed at Gubbeen for generations.

Gubbeen is delivered to us from Ireland every two weeks. When it gets to us the cheeses are unwrapped and put on racks, and kept in a relatively warm environment.

Our maturation team experimented with the temperatures they were keeping the cheeses at and found that keeping them for 2-3 weeks in our warmest maturation room resulted in cheeses which were meatier and more intense in flavour.

The cheeses are turned once a week while they are maturing.

