

Keen's Cheddar



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Wincanton, Somerset

Keen's Cheddar tends to have a dense, rich and creamy texture. It has layers of flavour that range from savoury and mustardy to juicy and bright with a pleasantly sharp acidity.

The Keen family have been making Cheddar cheese at Moorhayes Farm in Wincanton, Somerset since 1898, when George and Stephen's great grandfather John purchased the farm. At Keen's, cheesemaking skills have been passed down through the generations.

Today both George and Stephen are very hands-on within the farm and are proud to be handing over the reins to the fifth generation. George's son James makes the cheese and Stephen's son Nick manages the farm side of the business.

We have worked closely with the Keens for decades, and the 'midis' (half-sized Cheddars) we sell are made exclusively for Neal's Yard Dairy.

The cheeses the Keens make for us are bound the traditional way in muslin cloth coated in lard. We typically sell Keen's Cheddar when it has been matured for 16 to 18 months.

