

# Lincolnshire Poacher



Milk type: Cow

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Alford, Lincolnshire

This cheese typically has long, sweet pineapple flavours, but it can also be rich and savoury. Generally the texture is smooth, close, and densely creamy, almost like a Comté.

Lincolnshire Poacher is one of a very few cheeses made on the east coast of England, which Simon Jones describes as a 'dairy farming desert'.

Their drier climate and well-drained soil afford them a particularly long grazing season.

We visit Simon and Tim Jones three times a year on our trips up North. The brothers do a pre-selection of cheeses for us when they are about a year old and set aside the batches they feel are the very best for us to select from, which we then taste through together.

