

Little Rollright



Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: Little Rollright, Oxfordshire



Rollright is a soft cow's milk cheese made by David Jowett on King Stone Farm in Oxfordshire. This style of washed rind cheese is inspired by the famous soft cheeses of the French and Swiss Alps.

This small version of Rollright is perfect for baking. A washed rind soft and oozing cow's milk cheese, wrapped in a spruce band, the texture is soft and glossy, and the flavour milky, with substantial woody notes and a hint of peanut.

David Jowett selects the batches of Rollright for us, which are then collected by our drivers on our Midlands run. When the cheese arrives with us it is kept wrapped up in one of our cooler maturing rooms until it is ready to be sold.

