

# Mature Kirkham's Lancashire

Milk type: Cow

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Near Goosnargh, Lancashire

Longer matured Lancashire is known locally as "tasty". The development of this cheese in our shops has been a wonderful learning experience for our retail mongers.

Mature Kirkham's Lancashire is aged for approximately 10 months by our Borough Market Shop maturing team.

The cheeses are selected by our buying team at the farm when they are 6 weeks old, and then sent down to our shop a few weeks later. At the shop they are turned and gently rubbed down with a damp cloth once a week. It takes the maturing team just over a minute to look after each cheese, allowing them time to evaluate mould growth, moisture loss and any potential anomalies.

Of our Territorials, the mature Lancashire is the most labour-intensive, but the rewards for that hard work are many; a rounded yet significant tang, and a visible crumble that belies a rewarding succulence when chewed.

