

Oglesshield



Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: North Cadbury, Somerset

With its orange-pink rind, Oglesshield has a gentle but complex flavour: it can be deeply savoury, almost reminiscent of chicken broth and has a sweet and milky aroma. It has a soft and pliant texture and melts beautifully; a perfect cooking cheese.

Oglesshield is a washed rind cow's milk cheese made by Jamie Montgomery and Tim Griffey. It is the result of Jamie's decision to transform the milk of his herd of Jerseys into cheese, milk which was until then exclusively sold for drinking.

Oglesshield is the only cheese made exclusively from Jersey cow's milk that we sell at Neal's Yard Dairy. Unlike Montgomery's Cheddar, Oglesshield is a relatively quick cheese to make, characterised by a low acidity and pliant paste.

Initially, the cheese was called 'Jersey Shield' and had a natural rind composed of greyish-green moulds. William Oglethorpe, at the time senior cheese-maturer at Neal's Yard Dairy, subsequently developed a method to mature Oglesshield that suited it better: washing the cheeses with a brine solution. In recognition of William's help, the name of the cheese was adapted to incorporate his surname.

