

Sir Lancelot



Milk type: Sheep

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Lanarkshire, Scotland

The cheese's flavour is gentle, earthy, and vegetal. The centre is fluffy, bright, and lactic, while the zone just under the rind breaks down progressively as the cheese becomes more mature, becoming smooth and silky.

Sir Lancelot is a lactic cheese with a delicate, crinkly Geotrichum rind, accented in some batches by natural blue moulds. The Cairns family milk their sheep seasonally, and cheesemaker Selina Cairns makes this cheese during the summer and autumn.

