

Sparkenhoe Red Leicester



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Nuneaton, Warwickshire

At once complex and balanced, savoury and mellow, this farmhouse revival of a classic British cheese is full of flavour without any aggressive acidity. The texture is firm, chewy, and pleasantly moist.

After a 50 year absence, David and Jo Clarke brought farmhouse Red Leicester back to England, using raw milk from their pedigree herd.

We visit the Sparkenhoe Farm once a month to select cheeses with David and Jo Clarke. We look for nutty, rich long-lasting flavours in the batches we select. When the cheeses arrive with us, they are turned and brushed once a week. We sell it when it is four to six months old.

