

St Cera



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Bungay, Suffolk / Bermondsey

A small, spoonable washed rind cow's milk cheese with a runny, melting texture. Its flavours are intense, pungent and farmyardy. This is a cheese for those who like it strong.

St Cera is the product of a collaboration between cheesemaker Julie Cheyney and our maturation team in Bermondsey.

St Cera arrives with us in the form of a very young St Jude. It is put on racks for two days to start to develop a rind. The cheeses are then put in their wooden boxes and sprayed and brushed with brine.

They are then matured in a warmer environment to help them to break down and develop deeper flavours. The cheeses are washed two to three times a week for up to a month.

