

# St James



Milk type: Sheep

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Cartmel, Cumbria

St James is strongly affected by seasonality, ranging from a buttery softness to a more firm and granular texture. Flavours are deep, malty and punchy towards the rind, with a milky freshness and tangy note coming from the paste.

St James is a soft sheep's milk cheese made by Nicola Robinson and Martin Gott at Holker Farm Dairy in Cumbria. This is a cheese for fans of wild and untamed flavours, who are not afraid of some serious funk.

We visit Holker Farm Dairy on our monthly trips up North, to taste and select cheeses to sell. Martin is very proactively experimenting with his make, and propagates his own starter cultures, a process that he feels imparts the whole cheese with the flavours of the farm.

