

St Jude



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Bungay, Suffolk

A small, soft cheese with a rich buttery savoury flavour. The texture is luxuriously light, fluffy and mousse-like.

St Jude is made by Julie Cheyney at Fen Farm Dairy in Suffolk. Julie collects milk promptly after the morning's milking and starts her make whilst the milk is still warm. Her recipe is inspired by the French cheese St Marcellin.

St Jude arrives at our maturation rooms in Bermondsey at less than a week old, and will start to break down when it reaches ripeness at around two to four weeks of age.

Darker patches and mould spots (green and white) are often seen throughout the seasons. When they are ready to be sold, the delicate little cheeses are placed in small wooden cases which protect them on their journey to the consumer.

