

Tunworth

Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: Basingstoke, Hampshire

The process of making Tunworth is entirely done by hand, from the cutting to the ladling. The cheeses are then transferred to ripening rooms where they grow their coats of wrinkly white moulds.

When Tunworth arrives with us we mature it in the chiller wrapped in paper, much like with the Baron Bigod.

