

Westcombe Cheddar Curds (2kg)



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Evercreech, Somerset

A sweeter and milkier taste than mature Cheddar, these curds are rubbery and squeaky and are excellent for cooking with. The little nuggets make an excellent crispy cheesy topping for many dishes, or can be enjoyed as is as a salty snack.

Westcombe Cheddar Curds are made by Tom Calver and his team in Somerset, and are less than 3 days old when they arrive with us. The curds are not pressed into moulds and are in loose, uneven chunks having been freshly milled.

