

CORINIUM

A British washed-rind cheese with buttery and smoky flavours, handmade exclusively for Paxton & Whitfield.

PLU: 1391

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Washed Rind (HR)	Pasteurisation:	Pasteurised
Country:	Product of England	Rennet:	Traditional
Approx weight:	1.8Kg	Style:	Washed Rind
		Own Milk:	Yes

Commentary

A semi-firm washed rind cheese, made exclusively for Paxton & Whitfield by David Jowett at King Stone Dairy based in The Cotswolds. David is very passionate about regenerative farming and his cheeses are made by hand using single-herd, organic cow's milk from Manor Farm in Chedworth.

Corinium has a vivid terracotta rind, covered in a coat of white moulds, coating the smooth, buttery paste. The flavours and aromas are robust, and deeply savoury, reminiscent of smoked bacon, leeks, garlic and double cream.

The cheese is made and washed at King Stone Dairy, then sent to Paxton & Whitfield at a young age, for the maturation step in the cheesemaking process. We control the environment the cheeses are held in, alongside utilising traditional maturation techniques, to develop the delightful thin, savoury rind while maintaining the moreish, squidgy texture.

We chose the name Corinium to reflect the Roman history of the area and the major town of Cirencester.

The apple, almonds and freshly baked bread notes of a Fino Sherry, make the perfect match for the smoky buttery flavours of Corinium.

Won Silver at The Artisan Cheese Awards 2023

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	351kJ
	(kcal)	1452kcal
Fat		30g
of which	saturates	21.4g
Carbohydrates		<0.1g
of which	sugars	<0.1g
Protein		21g
Salt		2g