

HARVEY & BROCKLESS

the fine food c^o

Spring is in the air and with it comes our range of fresh goats cheeses - handmade using locally sourced milk by our head cheesemaker George and his team.

We would love to hear from you! If you love our cheeses please post a pic on Facebook, Instagram or Twitter.

harveyandbrockless.co.uk/cheesecellardairy



@Harvey and Brockless



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@HarveyBrockless

CHEESE CELLAR DAIRY

Based in Worcestershire, the Cheese Cellar Dairy is our very own cheesemaking operation, headed up by the young, clever and charming George Bramham (some people have all the luck). George trained at the School of Artisan Food and has milk in his veins, so when we floated the idea of branching out into soft goats' cheeses, he nearly tripped over his milk churns in excitement.

After 18 months of research, trials and hard work, including a stint making goats' cheese in the Loire Valley, plus some epic arguments about cheese names, we can finally reveal the new additions to the family. All three are made with raw milk from local farms and each has its own distinct personality.

BLANCHE EG271

Cheese Cellar Dairy

Who knew a log of goats' cheese could be so darn sexy? Sporting a wrinkly alabaster coat, underneath which lies a smooth paste that is delicate and creamy - there is no doubt that Blanche is a sensuous little cheese. At two weeks old, there's a perfumed aroma of dark forest honey on the nose, which carries over in the final flavour - think honeysuckle, herbs and a peppery tingle. The cheese intensifies as it matures but still retains its texture making it perfect for slicing and grilling.

Try it with a Belgian-style wheat beer, such as Camden Ale's Gentlemen's Wit, which is shot through with notes of coriander and Earl Grey tea. The fragrant spice and gentle carbonation lifts the cheese to exciting new heights.

Blanche won Silver for Best Soft Cheese at the British Cheese Awards 2017 and 3 gold stars at the Great Taste Awards 2017.

200g · UP · V

CLARA EG273

Cheese Cellar Dairy

Blanche's dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show. The soft red fruits of a Tuscan rosé make for a dreamy drinks match.

Clara won Gold for Best Soft Cheese at the British Cheese Awards 2017.

200g · UP · V

ASHLYNN EG275

Cheese Cellar Dairy

A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. There are also interesting contradictions in the flavour. Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

The breakdown that develops beneath the rind becomes increasingly runny and intense as it matures. At this point, Ashlynn makes a great alternative to baked Camembert. Stud with garlic and drench in white wine, then bake for an hour. Goopy, goaty perfection, especially with a fruity red from the Loire Valley.

Ashlynn won Best New Cheese and Best Soft Cheese at the British Cheese Awards 2017.

200g · UP · V