



STELLA'S  
P A N T R Y

## Bourne Cheshire

**Origin:** Cheshire, England

**Milk Source:** Pasteurised Cow's milk

**Rennet Type:** Animal

**Style:** Cheddar

**Size:** 22kg drum

**Approximate Age:** 2-6 months



The Bourne family has been hand-making fine Cheshire cheese since 1930. Unlike many other cheese makers who use industrial production methods, Bourne still use traditional 'hands on' techniques to produce cheeses which have been awarded gold, silver and bronze medals at the British Cheese Awards, prizes at the Nantwich International Cheese Show and Gold and Silver Medals at the World Cheese Awards. This particular Cheshire is natural in colour but many are coloured with annatto.

**Tasting Notes:** Dense and slightly dry with a fine crumbly texture and a mild fresh acidity. Cheshire has a savoury, salty tang that lingers in the mouth.

**Uses:** Grilled, baked or crumbled in soups and salads

**Wine Match:** Craft beer or cider

**Try with:** Grilled on sourdough with tomato and capsicum relish