



STELLA'S  
P A N T R Y

## Lamb Chopper

**Origin:** Holland (matured in USA)  
**Milk Source:** Pasteurised Ewe's milk  
**Rennet Type:** Microbial (Non-Animal)  
**Style:** Semi Hard  
**Size:** 4kg wheel  
**Approximate Age:** 4-6 months



Typical of a tome in shape and size, this sheep milk cheese has a soft pliable pâté to the touch. The curds are lightly cooked which creates a molten mouth feel. The interior is pale straw colour and remains so even as it matures. Lamb chopper is made in a similar style to Gouda in Holland, it is aged for 3 months and then shipped to California to finish aging.

**Tasting Notes:** The flavour is sweet and buttery at 4 months but develops into quite a complex range of caramels and nutty undertones. The taste is mild, yet complex, with a lingering aftertaste.

**Uses:** A great cheese for a cheese board, its mild flavour will find it hard to turn down by even the most fussy of eaters. Accompany it with fresh crispy fruit like apples or pears and you will have great cheese plate. Great for melting

**Wine Match:** Chardonnay, Pinot Gris, Sauv Blanc , IPA or brown ale

**Try with:** Quince paste, fresh apples, mushrooms & polenta