



STELLA'S
P A N T R Y

Quickes Oak Smoked Cheddar

Origin: Devon, England

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Cheddar

Size: 1.5kg

Approximate Age: 12-15 months



A well-flavoured mature cheddar, 12-15 months in age, is specially selected to be naturally smoked for 3-4 hours over oak chips from the farm's woodland. The truckles are cut into 1.5kg pieces prior to smoking as this ensures the flavour will infuse throughout the cheese.

Tasting Notes: The smoking process adds a new level of flavour to this pasteurized cheddar and gives an attractive deep orange colour to the cheese; it can be used for cheese boards or is perfect for grilling or grating.

Uses: Cheese platter, sandwiches

Wine Match: Pinot Grigio, dry sherry, Chardonnay

Try with: Muscatels, crusty bread, charcuterie (smoked Wagyu beef, salami)