



STELLA'S
P A N T R Y

Wensleydale

Origin: Yorkshire, England
Milk Source: Pasteurised Cow's milk
Rennet Type: Animal
Style: Cheddar
Size: 5kg wheel
Approximate Age: 4-6 months



This cheese has been made in Wensleydale since 1150, when the Cistercian monks first settled in this area. These French Cistercian monks brought with them their special recipe for the making of cheese, which continued to be produced until the dissolution of the Monasteries in 1540. The cheese was made originally from sheep's milk but over time cows' milk was also used. The art of making fine cheese, which the monks had developed, was passed from the Monks to local farmers' wives who, for more than three hundred years, produced the cheese in their own farmhouses. This cheese is made using traditional recipes together with hand-crafting production methods that have been handed down through the generations. They are then matured naturally to give the perfect balance of flavour.

Tasting Notes: When young, Wensleydale has a milky freshness and hint of lemon. As it matures so the flavours become more complex with a hint of honey balanced with a fresh acidity. Wensleydale is a crumbly cheese but becomes firmer as it ages.

Uses: Cheese platter, crumbled over salad

Wine Match: Dry sherry or port, Crisp Riesling or Chardonnay

Try with: Fruit cake, Fresh apple, jim jam relish