

# ROLLRIGHT

Rollright is a soft cheese banded in spruce bark. A delicate, peachy-pink rind ripens the cheese within to a rich, spoonable texture. David fell in love with this style of cheese in his first job as a cheesemonger and then the relationship was cemented during a trip to the Jura with Ivan Larcher in 2010.

Named for the Neolithic Rollright stones on the Oxfordshire/Warwickshire borders. The stones stand close to the original site of the Dairy, just outside Chipping Norton in Oxfordshire.

Rollright is made at King Stone Dairy, Manor Farm, Chedworth in Gloucestershire.

## MILK TYPE

Organic, Fresian and Shorthorn Cows

## INGREDIENTS

Milk, Salt, Rennet, Cultures

## RENNET

Animal

## MILK TREATMENT

Pasteurised

## SIZE

250g & 1.2Kg

## AGE PROFILE

4-8 weeks



## TASTING NOTES

The cheese has flavours of crème fraiche, cured ham, and mustard seed, with a smoky, woody aroma.

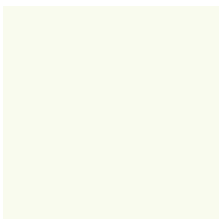
## PAIRING SUGGESTIONS

Pair with a chilled glass of sparkling white or a rich Chardonnay with a touch of oak. Serve alongside cornichons and charcuterie for a rich umami feast.

## LABEL COLOUR REFERENCES



R	G	B	
34	69	102	
C	M	Y	K
93	69	36	25
HEX 224566			



R	G	B	
252	252	241	
C	M	Y	K
2	0	8	0
HEX FCFCF1			

