

ASHCOMBE

Ashcombe is a large, flat, disc shaped cheese which features a striking line of wood ash running through the centre of the cheese. Conceived over Easter Lunch in 2020, Ashcombe was initially the solution to a problem presented by lock down - How to use the milk from Manor Farm with no market to sell cheese to? David decided to use the milk to produce a longer aging, larger cheese. Since then Ashcombe has become a stalwart of the modern British Cheese board.

Named for the ash that runs through the middle of the cheese and for the "Coombes", steep sided valleys that dot the Cotswold landscape around King Stone Dairy.

Ashcombe is made at King Stone Dairy, Manor Farm, Chedworth in Gloucestershire, England

MILK TYPE

Organic, Fresian and Shorthorn Cows

INGREDIENTS

Milk, salt, rennet, cultures, lysozyme

RENNET

Animal

MILK TREATMENT

Pasteurised

SIZE

6 - 7kg

AGE PROFILE

3-4 months



TASTING NOTES

The rind is meaty and savoury, while the paste has aromas of warm milk and hay. The flavours are comforting and rich, reminding us of melted butter and fresh hazelnuts.

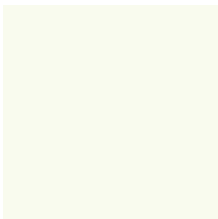
PAIRING SUGGESTIONS

Reach for the lighter reds here, a gentle pinot noir with fresh berry notes will pick up on the deeply savoury, beef broth finish.

LABEL COLOUR REFERENCES



R G B
26 18 36
C M Y K
92 92 49 73
HEX 1A1224



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



