

EVENLODE

A small, washed rind soft cheese. During the ripening of Evenlode, the cheese is repeatedly washed in a special brine solution to develop its tender, orange rind. Sticky and ripe smelling, Evenlode shares some of its personality with the classic Munster cheese from the Alsace.

Evenlode was originally conceived as a bloomy rinded cheese but constant exposure to the microbiome on the rind of Rollright led to the sticky, peachy hued rind we see today.

The cheese is named after the River Evenlode which rises in Moreton-in Marsh and which is a tributary of the Thames.

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

MILK TYPE

Organic, Fresian and Shorthorn Cows

INGREDIENTS

Milk, salt, rennet, cultures

RENNET

Animal

MILK TREATMENT

Pasteurised

SIZE

250g

AGE PROFILE

6-10 weeks



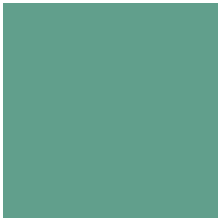
TASTING NOTES

When young, the cheese is curdy and lactic, developing a soft breakdown below the rind as it ages. Once fully ripened, the cheese is soft and full of flavours of beef stock, roast onions and peanuts.

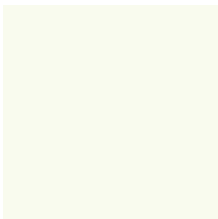
PAIRING SUGGESTIONS

Pair with a light red or a gently foaming Pet Nat. The Pet Nat will draw on the funky notes on the rind and the lighter red will pair well with the aromatic ripeness of the paste.

LABEL COLOUR REFERENCES



R	G	B	
101	139	159	
C	M	Y	K
64	20	50	3
HEX 659F8B			



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

