

# The Wensleydale Heifer

## Seafood Restaurant & Boutique Hotel

### Cheese Selection

#### Dunsyre Blue

Milk Used: Unpasteurized Cow's Milk

Region: Lanarkshire

Dunsyre Blue is made from the milk of Ayshire cattle, it has a mild almost sweet taste with a spicy blue bite in the aftertaste. The flavour is strongly suggestive of the clover and grasses of the pastures where the cows graze.

#### Bosworth Ash

Milk Used: Unpasteurized Goats Milk

Region: Staffordshire

Bosworth Ash is an elegant, soft white cheese which has an unexpectedly firm, breakable texture rather than the usual Brie-like softness. It melts in the mouth like fudge, yielding up sweet, nutty flavours with just a suggestion of goats milk.

#### Wigmore

Milk Used: Unpasteurized Ewe's Milk

Region: Berkshire

Produced by Anne Wigmore of Village Maid Cheese. The curd is washed to remove excess whey, then packed in moulds to drain. This creates a low-acid cheese, which retains the sweetness of the milk and develops a voluptuous consistency. The rind is washed and has a yeasty aroma that penetrates the supple interior of the cheese. The result is a taste sensation, combining floral flavours with burnt caramel, macadamia nuts and roast lamb.

#### Kit Calvert Wensleydale

Milk Used: Pasteurized Cow

Region: Hawes, Yorkshire (just up the Road)!

Introduced by French Monks in the 11th century, Wensleydale is pale white in colour with a firm yet dense, slightly flaky texture. It has a subtle sweet and savoury flavour balanced by the fresh acidity.

#### Maroillies

Milk Used: Unpasteurized Cow's Milk

Region: Nord, Pas- De- Calais

Maroillies has a soft texture with a powerful aroma. Its flavour is sweet-sour in character, with perhaps a hint of smoky bacon.