

A Guide to Cheese

From our Award Winning Farm Shop

Cheese Styles

What's on our labels

Canapé Inspiration



Secretts

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*Our Newsletter is published on
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The cheese in our cover shot is Chaource, a soft cheese made from cow's milk in the village of Chaource, France. It has a cylindrical shape and is a soft-ripened, creamy cheese with a crumbly texture. It forms a white velvet soft rind and is aged for at least 2 weeks before eating but up to 2 months. Many people like to eat young Chaource when its rind is hardly formed but its also delicious when its a older. This is true for many cheeses and experiencing a cheese at different times in their ageing process is offered in some rural French restaurants who may even make their own cheese.

**COVER, BACK PAGE & INSIDE FRONT IMAGES BY DONNA CROUS .YOU CAN FIND MORE
ABOUT THIS AWARD WINNING PHOTOGRAPHER DONNA CROUS ON HER WEBSITE
WWW.DONNACROUS.COM OR INSTAGRAM**



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IMAGE PAGE 11 RECIPE ON PAGE 12 BY CAROLINE WEAVER



@EVERYDAYFABULOUSFOOD

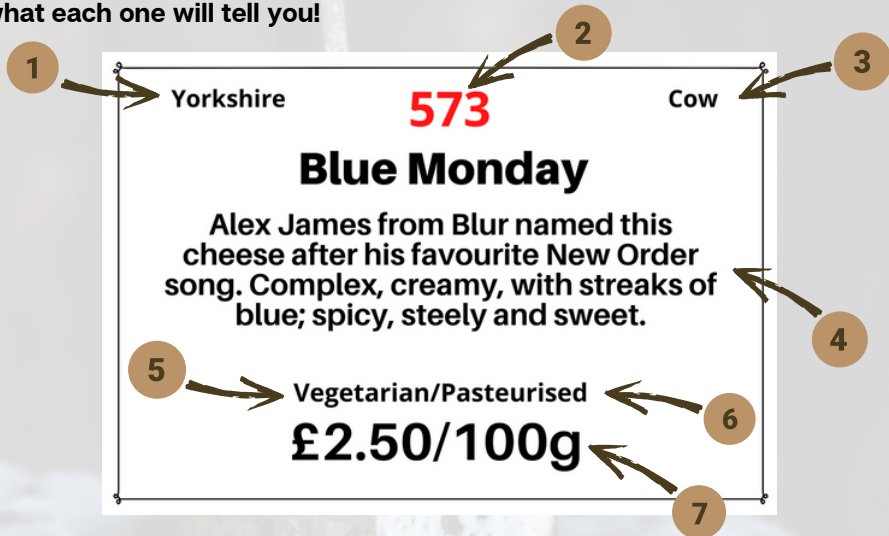
ADDITIONAL IMAGES, EDITING, WRITING & STYLING BY SHIRLEE POSNER



@EATSURRY

Whats on the label?

Here at Secretts our cheese counter team have been working hard to supply as much information about each cheese we carry. We are adding tasting notes to all our labels. Let's take a look at an example here to see what each one will tell you!



- 1 Place of origin. As a British cheese we will tell you the County where it is made for an imported cheese we will give the Country.
- 2 This is the code for our tills & weighing scales and for our staff to use.
- 3 This tells you what animal the milk used in the cheese is from. We sell cheese made from cows, goats, sheep, ewes & buffalo milk.
- 4 This is our new section where we are adding interesting facts and tasting notes to help you make your selection.
- 5 Rennet as essential ingredient in cheesemaking and traditionally comes from an animal source. Now there are vegetarian rennets available which some cheesemakers use in preference. Use of rennet from a non animal source allows us to label a cheese as being vegetarian.
- 6 A cheese can be made from raw milk (unpasteurised) or with pasteurised milk. The UK advises that women who are pregnant avoid products made with raw milk so its of use here too. Bacteria is essential in cheese making and using raw milk gives some cheeses their unique flavour and texture.
- 7 This is the price you will pay per 100g of the cheese you select.

Cheese Styles

We sell cheeses that represent all the different cheesemaking styles available. Here is a quick guide to what they are and examples of cheeses that represent them. Just a snapshot here of the most popular styles.

Soft Fresh Cheeses

Ricotta, Fromage Blanc, Cream Cheese and Cottage Cheese. All have a short shelf life and need to be eaten while they are fresh (within in about 10 days of production).

Mozzarella & Burrata are fresh cheeses that are further heat treated and pulled to create a smoother texture and the process squeezes out more moisture too. Burrata is filled with shredded curd mixed with cream and tied.

Semi Soft Fresh Cheeses

Scamorza a close relative of Mozzarella and dried for 2 weeks . Scamorza is often smoked too and it's loved in baked dishes like older mozzarella for its flavour and texture.

Semi -Soft Ripened Cheeses

A cheese making style that used to be associated with European cheese makers but now adopted in the UK too. These are cheeses that have specific bacteria added that create a rind and inner cheese texture and flavour. For example Brie de Meaux, Camembert and other soft ripened cheeses often made in large flat wheels or as smaller individual cheese. These tend to have a ripening period of 6-8 weeks. Young Goudas, Taleggio, Havarti and Munster also belong in this group.

Hard Pressed Cheese

Hard pressed cheeses are most commonly found in the UK such as Cheddar, Stilton, Wensleydale, Lancashire and Cheshire (also referred to as Territorial Cheeses). Different flavours and textures are created by the maturing time, added ingredients, origin of milk, breed of cow and what they are fed on. Parmesan, Pecorino, Manchego & Grana-Padano also belong to this group.

Hard Cooked Cheese

Hard cooked cheeses for example French, Swiss and Italian Mountain cheeses are made use heat processing. This involves cutting the curds very small to remove moisture which are then heated, creating a more supple, elastic texture and sweeter flavour. Examples here include Comte, Gouda, Mayfield, Gruyere and Emmental. Within this group some have large naturally occurring holes which is associated with the bacteria added to the cheesemaking process which produce gas and create holes just as they do in sour dough bread!

Blue Cheeses

Often made as softer, open-textured cheeses, the addition of blue-mould (once a natural process, now added) which form veins where the blue mould oxygen loving mould can grow. Often this is initiated by piercing the cheese to allow air in. Classic examples are Stilton, Blue Vinney, Roquefort, Gorgonzola, Shropshire Blue.

Christmas Cheeses

Stiltons & Cheddars are always popular Christmas Cheeses and we offer them cut from whole cheeses or in the form of smaller truckles. We buy our Stiltons from 3 award winning cheesemakers Cropwell Bishop, Long Clawson and Colsten Bassett. Stilton has PDO status (protected Designation of Origin set by the European Commission). Due to this Stilton can only be made in Derbyshire, Leicestershire and Nottinghamshire and we only buy those of the highest quality. Stilton is produced in two varieties, Blue and White whose unique flavour and texture are created by the special cultures used in their production. Of cheddars a festive favourite is Wookey Hole made by Ford Farm in Dorchester. This cheesemaker uses local milk at their Dorset Dairy and once made the cheese is matured at the Wookey Hole Caves in the Mendip Hills. We also have a variety of other wonderful cheddars many of which are award winning. In addition to the selection shown here we have an amazing range of cheeses from the UK and Europe. You'll find a selection featured in this leaflet but with over 300 cheeses in store it's only a snapshot of what we have to offer.



Colsten
Bassett
Blue Stilton



Wookey Hole
Cave Aged
Cheddar



Both winners at the **WORLD CHEESE AWARDS**



Cropwell Bishop
Stilton

Did you know?
**"IT TAKES
NEARLY 10
LITRES OF MILK
TO MAKE ONE
1KG HARD
CHEDDAR OR
STILTON"**



Wookey Hole
Goats Cheese
Cheddar



Supreme
Champions



Long Clawson
Stilton



Godminster
Truffle
cheddar



Hard Cheeses

Hard cheeses are those that have been matured for 6 months to 3 years. The more mature the harder they get and their flavour profiles become more intense. You will often see that cheeses are graded by the time they have been left to mature and this indicates a change in taste to the consumer. From Red Leicester, Mimolette, Manchegos, Goudas, Parmesans, Pecorinos and Yarg there is a wonderful array of hard cheeses to try. For example this delicious semi - hard goats cheese is featured in our canapes selection (see centre spread) it works really well with fresh dates and oak smoked coppa.

This seasonal farm house cheese is produced from the scented milks of goats grazing during the summer months in the heart of the mountains of the Valley d'Aspe at an altitude of 1200m

Semi - hard
*Matured for
6 months*
uncooked

France

534

Goat

Pyrenean Goat

This semi-hard, farmhouse cheese is made of milk from goats that grazed during the summer months. Its flavour is not typically goaty but surprisingly delicate and fruity.

Non-Vegetarian/Unpasteurised

WHY NOT TRY?

COMPTÉ
BEAUFORT
CANTAL
GOUDA
ABONDANCE
CORNISH YARG
CAVE AGED GRUYERE
MOLITERNO WITH TRUFFLES

Blue Cheeses

Blue cheeses are made across the range of cheese styles apart from fresh. To be 'blue' a cheese has a specific blue mould forming bacteria added which will give the cheese its character. It will interact with other ingredients in the cheese to give a specific flavour profile which can be manipulated by ripening times. We sell a large variety of semi-soft and hard blue cheeses. From classic stiltons, blue brie, crumbly blues such as Beenleigh, soft mild and creamy Cashel, Beavale, Fourme d' Ambert, Oxford Blue, Shropshire and Gorgonzola to more intense blues including Roquefort and Picos De Europa.

Nottinghamshire

231

Cow

Cropwell Bishop Stilton

Rich & tangy, this Stilton offers a melt-in-the-mouth, velvety soft texture.

Vegetarian/Pasteurised

This award winning Stilton is one of three we offer at Secretts. Out of those we offer this is vegetarian



WHY NOT TRY?

VALDEON PICOS BLUE

BEAUVALE

ROQUEFORT PAPILLON

GORGONZOLA

DOLCELATTE

MONTAGNOLO BLUE

BLUE MONDAY

BLACKSTICKS

SEMI-HARD

Matured for
12 weeks
UNCOOKED

Matured
45 days
uncooked



Spain

544

Goat/Cow

Valdeon Picos Blue

Covered in vine leaves, this classic blue is potent, piquant, with a slightly spicy finish

Non-Vegetarian/Unpasteurised

This award winning Spanish Blue is made with a mixture of Cows and Goats milk. It has a spreadable creamy texture and often likened to a strong blue like Roquefort

Soft Cheeses

Fresh soft cheeses are unripened cheeses that are ready to consume as soon as they are made. They can be made with any dairy milk and common types include Cottage, Cream, Ricotta, Mascarpone & Mozzarella. Mozzarella is created by taking fresh cheese and heating and pulling it to create a stringier texture, Burrata is a Mozzarella that has been stuffed with shreds of stretched cheese mixed with cream that is tied into the cheese. They are made by adding rennet or acid notably lemon juice or vinegar to raw or heated milk to separate the curds and whey. These cheeses have a short shelf life must be refrigerated and used within 10 -14 days from production if bought unpackaged from an artisan producer. These cheeses are used extensively in sweet and savoury dishes. Their versatility makes them a popular ingredient. To increase shelf life some further processing by salting in brine gives us Feta and Halloumi cheeses.

Ireland

648

Goat

Natural Irish Goat

A young, zingy, mild goat's cheese with a real lemony finish. Try it with a glass of Sauvignon Blanc or with a fresh, fruity glass of red wine (you deserve it!).

Non-Vegetarian/Pasteurised

This creamy goat's cheese is one of our favourites. Serve on freshly toasted sourdough bread, oatcakes or crackers with charcuterie or chutney. Also delicious in sweet and savoury dishes.

FRESH SOFT

Can be eaten from day of production

WHY NOT TRY?

BUFFALO MOZZARELLA

BURRATA

CHEVRE

MASCARPONE

CRÈME FRAÎCHE

RICOTTA

LE ROULÉ

Fresh Date, Pyrenean Goats Cheese and Oak Smoked Coppa Canapes

**EACH
RECIPE MAKES
12 CANAPES**



12 fresh dates, stones removed
1 x 75g pack Tempus Oak Smoked Coppa
80g Pyrenean Goats Cheese

Roll up a slice of coppa and insert into each date. Cut the goats cheese into slices and then cut 24 triangles and place in the dates. Squeeze slightly to hold the cheese and coppa in place. Chill until required - these can be made in advance.

Truffle Brie with Honey and Pistachios on Rye and Charcoal Sour Dough Crackers

125g Brie with Truffles (straight from the fridge)
12 Peter's Yard Rye & Charcoal Sour Dough Crackers
Some baby salad or rocket leaves
2 - 3 tsp clear honey (we used Mrs B's honey from Bees kept at Secretts)
1 tbsp chopped pistachios

Cut the brie into 12 slices and place one on each cracker. Place a leaf of top of each and then just before serving drizzle a small amount of honey on top of each and a sprinkle of pistachios.



Manchego Cheese and Serrano Ham with Baby Salad Leaves and Green Mustard Dressing



1 x 100g pack Weald Smokery Serrano Ham
125g Manchego, cut longwise into 6 sticks
Half a pack of baby salad leaves

Lay out the ham and place the leaves and manchego at one end of the ham with leaves poking out of each end. Roll up and cut each down the centre to make two canapes..

For the Green Mustard Dressing

2 tbsp white wine vinegar
2 tbsp Extra Virgin Olive Oil
2 tsp green tarragon mustard

Mix together and serve alongside the canapes



*Easy
assemble
canapés
recipes on*
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*Easy
assemble
canapes
recipes on*
PAGE 9



Chalk Farm Hot Smoked Trout Pumpernickels with Goats Cheese & Honey Mustard Dressing



12 pumpernickel rounds (or use slices of cucumber)
Half a pack of Chalk Stream Hot Smoked Trout
80 -100g Natural Irish goats milk cream cheese
Fresh dill to garnish (optional)

Honey Mustard Dressing

2 tsp of whole grain mustard
2 tsp of honey mustard
1-2 tsp olive oil (to thin)

Christmas Cake and Stilton Stacks with Sticky Fig Relish

12 small squares of Christmas Cake (approx 2 x 2 cm)
12 small squares of stilton cut from 100g wedge
Tracklements Sticky Fig Relish

Lay out the Christmas cake on a serving board and top with stilton. Spoon a little fig relish on each.

Delicious served with a glass of Port



Smoked Chevre with Fruit and Nut Toasts and Jam Packed Chilli Jam



12 slices of Fine Cheese Company fruit and nut toasts
Soft butter to spread (optional)
80 -100g Smoked Chevre
Chilli Jam (we used Jam Packed here)
6 Isle of Wight mixed colour baby tomatoes
Some fresh thyme leaves to garnish (optional)

Lay out the toast on a serving plate or board. Thinly butter (optional) and top with cheese slices. Spoon a little chilli jam on each slice. Garnish with half a cherry tomato and a sprig of fresh thyme.



Vacherin Mont D'or

On sale from October to March in the farm shop - this seasonal cheese is made from milk produced by cows that feed on fresh pastures in the alps after the snow has melted.

Baked Vacherin Mont D'or with white wine and fresh rosemary

This is almost like a cheats fondue where you remove the top of the Vacherin add a spoonful of white wine and a few sprigs of rosemary. Simple but a classic example of how selecting top quality ingredients can help to create something really spectacular in minutes!

Heather on our cheese counter loves to bake this with a drizzle of maple syrup and crispy bacon. Perfect to go with pre-dinner drinks or for a delicious wintery lunch or on a grazing platter. Served here with some small silverskin onions to cut through the richness of the cheese.



Ingredients

- 1 Vacherin Mont D'or Cheese
- 1 tablespoon of dry crisp white wine such as Reisling
- A few sprigs of fresh rosemary
- 1 loaf of Hungry Guest Baguette a L'Ancienne
(this is 100% sourdough and a perfect match here)
- A bowl of silverskin or small pickled onions

Method

Preheat the oven to 200°C

Carefully remove the rind on top of the cheese but leave it in its box. Add the wine and tuck in the rosemary. Now place in the hot oven and leave for 15 minutes. Slice the bread on the diagonal if you want slightly longer slices. Toast and lay on serving platter or board with the onions or pickles of your choice. Serve once the cheese is heated and scoop up the melted cheese on the bread. Delicious served with a dry white wine or a Champagne.

Smoked Cheeses

Smoked cheeses are thought to have originated from cheeses cured close to open fires either in the home or on smallholdings. People loved the flavours that smoke added to cheeses and smoked cheese became an established and controlled production method. Nowadays there are smoked cheeses in all cheese styles and they are very popular. Here we have featured a smoked Chevre Log. The smokiness works beautifully with the creamy mild texture and flavour notes. You'll find many different smoked cheeses in our collection from mature cheddars to Dorset Red. Smoked cheeses are great partners with tarter fresh fruit and chilli jams. Smoked Applewood and Charnwood are dusted in smoked paprika which adds to their smoky flavour notes. Smoked cheeses also are amazing when used in cooking. Why not add a bit of smoked cheese to fondues, gratin dishes or even pizza.

France

392

Goat

Smoked Chevre

A rich goaty taste which is perfectly balanced by the gentle smoky flavour. Very popular, even with those who don't really like goats' cheeses!

Vegetarian/Pasteurised

WHY NOT TRY?

SMOKED CHARNWOOD

SMOKED APPLEWOOD

SMOKED WENSLEYDALE

OAK SMOKED GODMINSTER

SMOKED DORSET RED

SMOKED QUICKES CHEDDAR

SMOKED TOMME

Goats cheese has a mild flavour so its only lightly smoked to enhance rather than overwhelm. The resulting flavour will depend on the wood used such as applewood or oak. Mature cheddars can cope with higher levels and the resulting flavour profiles are very different.

Chevre is ready to eat 2 weeks after production. As it ages it become creamier around the rind which is a much loved feature of this cheese

Soft Ripened Cheeses

Soft Ripened cheeses are hugely popular. Made from all dairy milks using raw or pasteurised milk. Many of these softer traditional cheeses rely heavily on the natural bacteria in the milk that's used so heat treating is not desirable. Where cheesemakers have their own herds and carefully choose pastures this is more likely too - this is why some cheeses are only made in one region by one cheesemaker and would be impossible to replicate somewhere else with different conditions. More contemporary cheeses rely on pasteurisation to clear naturally occurring bacteria so they can add a chosen culture to create specific style of cheese.

Every cheese has its own story - Chaource whose origins have been traced back to the middle ages is cylindrical in shape at around 10 cm in diameter and 6 cm in height and made in two sizes. It's made with either raw or pasteurised milk. It must coagulated (the change from liquid to a solid) over at least 12 hours (this helps build the lactic acid and ultimately the final flavour). These are set out in the AOC regulations for this cheese set in 1970. The ripening process for Chaource takes 2 weeks - 2 months - it is a personal choice how young or old you eat a cheese like this but it will get creamier and become more runny as it ages. In addition the flavour and aroma will get stronger until it spoils.

*Specific Bacteria
are added to the
milk to create
texture & flavour*

*Mould is
added
to the surface
to create
the rind*

France

Cow

Chaource

A soft-ripened, creamy cheese with a crumbly texture, surrounded by a white velvety rind. Terrific on toast, or try with a glass of Champagne.

Non-Vegetarian/Pasteurised

WHY NOT TRY?

TALEGGIO
REBLOCHON
CHAUMES
LIVAROT
MORBIER
PEYRIGOUX

BRIE DE MEAUX
DELICE DE BOURGOGNE
BRILLAT SAVERIN
CAMEMBERT AU CALVADOS

To complicate things even further some soft ripened cheeses have washed rinds. Examples of these include Taleggio, Reblochon and Chaumes. This knocks out some of the moulds and bacteria present and encourages growth of new ones that ultimately change the finished flavour and structure of the cheese. Rinds can be washed with alcohol such as Champagne or Cider. Chaource shown here is not a washed cheese.

Recipe on
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MONT D'OR IS A WONDERFULLY, SOFT, RESIN SCENTED, SEASONAL COW'S MILK CHEESE. ONLY AVAILABLE FROM OCTOBER - MARCH AS IT'S ONLY MADE WITH MILK FROM COWS WHO HAVE FED ON FRESH PASTURES.



VILLAREJO IS A RAW SHEEP'S MILK CHEESE CURED IN IBERIAN LARD AND ROSEMARY, THIS MANCHEGO STYLE CHEESE HAS A DENSE AND LIGHTLY CRUNCHY TEXTURE, WITH BUTTERY AND HERBAL AROMAS. IT IS FULL FLAVOURED SAVOURY, AND DELICATE.



MOLITERNO IS A MATURE HARD CHEESE MADE WITH RAW SHEEP'S MILK. MADE IN SARDINIA & SIMILAR TO PECORINO BUT MARBLED WITH BLACK TRUFFLE WHICH IS ADDED 60 DAYS INTO THE MATURING PROCESS



CASHEL BLUE IS AN IRISH COWS MILK CREAMY TEXTURED HAND-MADE IRISH BLUE CHEESE. IT HAS A FULL FLAVOUR BUT IS RENOWNED FOR BEING LIGHTER THAN MANY BLUES.



DOORSTONE IS A GOATS CHEESE FROM THE COURTYARD DAIRY IN HEREFORDSHIRE. IT'S SOLD AT JUST TWO WEEKS OLD HENCE ITS LIGHT, FLUFFY TEXTURE AND BRIGHT, CITRUSY FLAVOURS. AN OUTSTANDING AND MUCH LOVED CHEESE.



LANGRES IS A MADE IN THE CHAMPAGNE COUNTRY USING RAW COWS MILK. A CREAMY RICH SOFT CHEESE WASHED DURING MATURATION WITH MARC DE BOURGOGNE CHAMPAGNE.



HERE IS AN EXAMPLE OF AN INTERESTING CHEESE BOARD WITH A RANGE OF EUROPEAN CHEESES. THEY ALL HAVE DIFFERENT BUT COMPLEMENTARY FLAVOURS AND TEXTURES. RICH CHEESES LIKE THESE ARE LOVELY SERVED WITH FRESH FRUIT AND CRISPY SOURDOUGH CRACKERS.



PRESERVES, CRACKERS & BREADS


We have a huge selection of preserves, chutneys, crackers and breads to complement our cheeses. You'll find our chutneys opposite the cheese counter and the selection shown above feature in our canape recipes. This again is just a snapshot of what is on offer and its essential to visit and see for yourself the full selection. Our crackers are located close the cheese counter and we have sourdough crackers, melba toasts with added fruit and nuts to traditional oatcakes. Our bread table is in the centre of the store and we buy from several bakeries. From true sourdoughs, slow doughs and craft breads we have a fantastic selection for you to choose from.

SØDT

The Hygge Bakery



AWARD WINNING ARTISAN BREAD

 [sodtbakery](https://www.sodtbakery.co.uk) [sodt.co.uk](https://www.sodt.co.uk)



Secretts

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