

## CHEG976 Pavé Cobble



**Pack Size:** 200GM

**Number of Portions:** 0.000

**Details:** Made by Peter Humphries at White Lake Cheese in Somerset, Pavé Cobble is a lactic style Ewes milk cheese. It starts with a sweet cream flavoured followed by slight tangy flavour finishing with a hint of lemon. Unique in the fact that the truncated pyramid shape is rolled in ash. Starting as a wrinkled silvery grey to a thicker more natural mold rind dominated by greens and blues over time. Awarded Supreme Champion Cheese 2017.

**Preparation:** Soft

### Allergen Information

**Contains:**  
Milk

### Cheese Information

**Milk Type:**  
Sheep

**Pasteurisation:**  
Pasteurised

### Product Origin

**Origin:**  
Bagborough Farm; Somerset

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Please contact the Company Telesales Team for further information should you have any queries.

