



Truckles & Chutney
cheeseboard celebration cakes



- Charlotte & Andy -

30th March 2007

Charlotte & Andy chose a gourmet 'celebration cheeseboard cake' as their wedding cake. They share the cheese varieties listed below served with creamy Yorkshire butter and a

selection of cheese biscuits as the final course of their wedding breakfast on 30th March 2007.

Bottom tier: Red Leicester

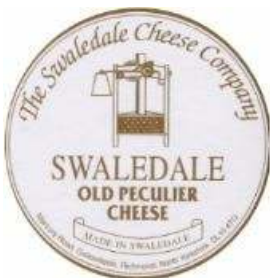
Red Leicester is a cheese widely known for its distinctive deep russet red colour, obtained from a natural dye, annatto. The Wensleydale Creamery continues the traditional method of manufacture, for their award winning Red Leicester, producing the cheese as a large, flat, round millstone shape to be sold between six to nine months of age. Alternatively the cheese can be cloth bound and matured, to give a deep rustic farmhouse flavour.



Tier 2: Mature Warwickshire

This traditional cheese is made to a 75-year-old traditional recipe. The creamy texture and nutty flavour are becoming firm favourites of connoisseurs of cheese. The truckle can be cloth-bound or waxed.

Tier 3: Swaledale with Old Peculier



The warm moist curd is soaked in Theakstons Old Peculier Yorkshire Ale. It is then lightly pressed and coated in black wax or matured with a natural rind. The finished cheese has a marbled appearance, a soft texture and leaves you in no doubt of its Old Peculier flavour.

Tier 4: *King Richard Wensleydale*

King Richard III is produced in Wensleydale in small quantities at a single farm in Newton-le-Willows, Bedale. Made to a traditional Wensleydale recipe, this cheese is creamier than other Wensleydales with a very delicate, mild lactic, slightly lemony flavour. The recipe used has its origins in Pre-War Wensleydale cheese - so its characteristics are moist and creamy with a honeyed flavour and lower acidity than modern mass-produced Wensleydales.

Tier 5: *Coverdale*

Reborn after 50 years, Coverdale is a mild, buttery cheese from the Fountains Dairy with a sharp, clean taste. The texture is firm and open and it is perfect for those with a taste for the traditional. The cheese has a nutty taste and is also available with chives.

Tier 6: *Hartington Blue Stilton*



The Hartington Creamery, nestled in the rolling hills of the Peak District in the picturesque village of Hartington, has been producing cheese for over 100 years and is the oldest Stilton creamery in the UK. Hartington Blue Stilton has been made here for over a century and is a rich and velvety unpressed cheese with beautiful blue veins that are a result of the natural part of the maturing process. It is referred to as the 'King' of English cheeses and is sold all over the world, remaining a favourite at Christmas time.

Top tier: *Smoked Applewood*

Applewood Smoked Cheddar is sharp and the smoked flavour in this cheese has a tangy bite to it. The smoked flavour, however, is quite gentle. From the heart of cheese land it is made in the town of Somerset. Applewood is hand rolled in paprika to add flavour and deepen its colour.



www.cheeseboardweddingcake.co.uk

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