
HARPER & BLOHM

CHEESE SHOP

HAFOD

(ha-vod)

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| ORIGIN | Ceredigion, Wales |
| MILK | Cow |
| RENNET TYPE | Animal rennet |
| STYLE | Cheddar style |
| SIZE & SHAPE | 12kg cloth bound cylinders |
| CLASSIFICATION | Farmhouse |
| APPROXIMATE AGE | 8 - 12 months |

CHARACTERISTICS

Although the recipe for Hafod is very similar to that of a cheddar, Hafod has distinctive rich, buttery, nutty flavours - indicative of its Swiss origins combined with local Ayrshire milk and the 'terroir' of the pasture and soil of the Welsh farm. The name 'Hafod' (pronounced Havod) comes from the Welsh for summer place or pasture. Made on the farm since 2007 with organic Ayrshire milk, it has a smooth, fudge like texture and golden yellow colour. Its flavour is herby, sometimes with hints of wild fennel with accompanying savoury, buttery rich nuttiness.

A little history

Hafod is made by Rob Howard and his team at the farm of Patrick & Becky Holden near Ceredigion in Wales. Bwlchwernen Fawr has been under certified organic management since 1973, which makes it the longest standing registered organic dairy farm in Wales. The Ayrshire cows that produce the milk for Hafod are uniquely suited for cheesemaking. Despite their lower production levels than the more common Holstein and Friesian breeds that dominate modern dairies, the milk is richer in solids (the fats and proteins that form the structure of the cheese). Their dynamic herdsman - Nicholas Millard - is actively experimenting in the milking parlour with novel practises learnt during his visits to cheesemakers in Europe. These small differences all add up to significant differences in the finished cheese.

Goes well with Traditional Cider, Chardonnay

Similar cheeses Traditional clothbound cheddars such as Bay of Fires Cheddar

