



# CheeseCellar

## Cheese Cellar's St. Patrick's Day Selection Saturday 17th March 2012



Planning for a St. Patrick's Day Celebration?  
Have you got your Irish cheese board ready?  
Here are some of our favourite Irish Cheeses... Enjoy!



### Crozier Blue

This Farmhouse Blue cheese is produced from pasteurised ewe's milk, vegetarian rennet and is available seasonally.

**IR002** 750g P/V/E



### Cahill's Irish Porter Cheddar

An Irish cheddar mixed with dark Irish Porter creates a marbled effect when it is formed into wheels. It has a lovely earthy flavour and smooth texture.

**IR028** 1.15kg P/V/C



### Milleens

Milleens is a soft, washed-rind cheese made from cow's milk. The complex and delicate cheese is made from the milk of Friesian cows. Milleens is the longest established Irish farmhouse cheese.

**IR060** 800g P/V/C



### Cooleney

This is a handmade Irish cheese in the style of camembert, using only high quality pasteurised cow's milk. It has a rich, semi-liquid interior with a soft, velvety texture and a smooth, robust flavour. It has distinct aromas of mushrooms when ripe.

**IR031** 200g P/V/C

**IR030** 1.7kg P/V/C



### Gubbeen

Gubbeen Cheese is a surface ripened, semi-soft cheese made from pasteurised cow's milk. It has a delicate pink and white rind that is developed by daily washing. The flavours are creamy with lots of mushroom and nutty aftertastes.

**IR041** 400g P/V/C

**IR040** 1.5kg P/V/C



### Cashel Blue

Milk from a pedigree Friesian herd is used to produce this medium flavoured blue cheese. It is made in a similar way to Roquefort although it is softer, moister and less salty.

**IR092** 250g P/V/C

**IR025** 1.6kg P/V/C

Our Fivemiletown products are perfect for any retailer. Already rapped and ready to go, they are a perfect product to be selling in the run up to St. Patricks Day!



### Ballyoak

Hand made with care, each individual truckle is slowly smoked in a kiln using sustainably foraged oakwood. Plumes of aromatic smoke circulate around the cheese and impart a wonderfully smoky flavour to the silky, butter-like texture of the soft cheese.

**SS385** 142g P/V/C

### Oakwood

Only the finest cheddars are selected to become Oakwood, after maturing for up to 6 months. The blend of creamy nutty cheddar and rich oaky smokiness penetrates to the heart of the cheese and is unique to each wheel.

**SS387** 142g P/V/C



### Boilie Irish Goat's Cheese with herbs & garlic infused oil

Made to a traditional recipe, Boilie are pearls of soft, creamy cheese marinated with herbs and peppercorns in garlic infused oil. Ideal for salads, snacks and picnics, the oil is perfect for a dressing.

**IR095** 150g P/V/G



### Ballybrie

Hand made in small batches using only the best quality local milk. With a wonderfully rich velvety centre when young, Ballybrie matures to give a gorgeously gooey centre when ripe so can be enjoyed at any age.

**SS384** 142g P/V/C



### Ballyblue

Streaks of blue run through the centre of the cheese to give a piquant sharpness that complements, yet contrasts wonderfully, with the mild creaminess of the soft cheese.

**SS383** 142g P/V/C

P = pasteurised V = vegetarian C = cow E = ewe G = goat

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