

PRODUCER

Cahill's Farm

ORIGIN

Limerick, Ireland

MILK TYPE

Cow, Pasteurized

RIND

Waxed

FIRMNESS

Semi-Firm

IRISH PORTER CHEESE

ABOUT

This Irish cheese has been produced by Marion Cahill at Cahill's Farm in Limerick, Ireland since the early 1980's. Cahill has developed a large range of flavored cheddars, the Irish Porter Cheddar being one of the prized favourites! This unique cheese is made with a sharp, white Irish cheddar and a Guinness-brewer Porter which when folded together create the visually stunning brown mosaic pattern showcased in the paste of the cheese.

TASTE NOTES

First, simply admire the striking vision that is the Irish Porter Cheese. The aromas are not overpowering. The flavour matches the appearance in their complexity. The flavours are full, chocolatey, rich and tangy with a slightly pungent finish. It is made from pasteurized cow's milk and vegetable rennet, which make this porter cheese vegetarian. The wheels are covered in a rich brown wax. Irish Porter Cheddar makes a bold statement on a cheese board while it also makes a great grilled cheese! Utilise it as you might your very favourite aged cheddar!

PAIRINGS

There is no better match for the Irish Porter Cheddar than a chilled pint of Guinness stout or Irish porter.