

# S a i n t E a d b u r g h a



Gorsehill Abbey organic farm lies at the foot of the north Cotswold hills close to the vale of Evesham.

This is where Michael and Diane Stacey run their dairy and the production of Saint Eadburgha, a brie type cheese. They make other specialties such as St Oswald, St Egwin and St Kenelm.

The farm has been registered organic for the past ten years but has been cultivated so for much longer.

The herd of Montbeliarde and Friesian cows grazes on some of the pastures that still retain the ridge and furrow patterns developed in the Middle Ages.

Ladled by hand, St Eadburgha has a smooth and creamy texture enhanced by buttery aromas that define its taste and appearance.

#### Flavour:

Creamy & buttery with mild flavours that develop as the cheese matures.

#### Milk & Texture:

Pasteurised cow's milk.

Bloomy rind camembert type cheese with a creamy soft centre.

