Irish	Size	Type	Code		Provenance
Cashel Blue Depending on the age, Cashel Blue texture varies from chalky to soft yellow paste and a characteristic bluish green mould. Young cheeses taste & smell chalky, lactic and mildly blue while the older ones are rich & buttery with a well-formed blue colour. Over 18 weeks of maturing, the cheese takes on a robust flavour and is granular in texture. It is one of the finest blue cheeses that relies on its balance in taste, texture and aroma.	1.5kg	Cows, Veg	IR005		Beechmount Farm
Cashel Blue	350g	Cows, Veg	IR006		Beechmount Farm
Cooleeney White mould rind. Pale yellow paste, generally with some chalkiness at the centre, when fully ripened the paste is soft and smooth. The cheese is Creamy and buttery with discernable white mushroom notes coming through on the finish, pleasant bitterness	2kg	Cows, Veg, Unpast	IR008		Coleeney Farm
Crozier Blue Crozier Blue has a rich, full and well-rounded flavour. It is gently salty with a distinctly rich creamy texture, offset by a touch of spice	1.5kg	Sheeps, Veg	IR016		Beechmount Farm
Gubbeen Gubbeen Cheese is a surface ripened, semi-soft, cow`s milk cheese with a pink and white rind. The flavours are creamy with mushroom and nutty aftertastes	1.5kg	Cows	IR011		County Cork
Milleens Milleens is a soft, washed-rind cheese made from cow`s milk on the rugged Beara peninsula of South West Ireland. The complex and delicate cheese is made from the milk of Friesian cows grazing the mountains and pastures of the peninsula. Milleens is the longest established Irish farmhouse cheese	1.5kg	Cows	IR013		Beara Peninsula
Irish Porter The flavours of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish. It goes perfect as the hors D'Oeuvre when sliced and served with salad. This cheese can also be served grilled. Pair Irish Porter with a chilled pint of Guinness stout or Irish porter	2kg	Cows, Veg	IR015		Limerick