

Richmond Hill café & larder

CHEESE NOTES

Il Cinerino

Sheep, Hard
Basilica, Italy

In Castelcivita, the arrival of summer is marked each year on 13th June with the Feast of St Anthony, when the celebrations include the lighting of bonfires made from fragrant myrtle branches. Moreover, after the festival, the ash from the fires is saved and used to coat the rinds of the young cheeses.

The ash helps to preserve and develop the rind, as well as protect the cheese during their unusual aging process. Cheeses are matured in containers that are placed in underground trenches known as Hallows, for between 3-6 months prior to release.