

# Richmond Hill cafe & larder

## CHEESE NOTES

### Perl Las

Boncarth, Wales

Created in 1987 by Gwynor and Thelma Cenarth from Boncarth, Wales, Caws Cenarth is currently celebrating its 25<sup>th</sup> year of cheese production! The Cenarth family are 6<sup>th</sup> generation dairy farmers who found themselves struggling to cope with excess milk after the British government brought in 'milk quotas' in the mid 80's. By using the excess milk to create cheese they minimised wastage and profit loss and unsuspectingly built themselves a flourishing cheese making business, now one of the largest in Wales and Britain.

Originally the Caws Cenarth Cheese Dairy produced one cheese, the famous Caerphilly. Caerphilly is well known throughout Britain, originally believed to have been developed as a way to provide coal miners with a nutritious way of replenishing lost salt and proteins after working hard ten-twelve hour shifts underground. These days the town of Caerphilly holds a three day festival called 'The Big Cheese' every year, celebrating Caerphilly cheeses and other Welsh delights!

Over time the Caws Cenarth Dairy has introduced different styles of cheese to their repertoire which has turned out to be great success, bringing home a multitude of awards every year for their various cheeses!

In 2008 Caws Cenarth started huge expansion to their farm, Glyneathinog, building more space for milking and milk treatment and also a large visitor's area with Fromagerie attached. These days they are producing so much cheese that they also use locally sourced organic milk from farms in the Tefi Valley. While Gwynor and Thelma have retired and taken a step back from the business their son, Carwyn, and his wife, Susanna, now run the dairy and are working hard to promote Welsh cheeses and products as far and wide as they can.

The Perl Las, meaning 'Blue Pearl' in Welsh, came to be after a batch of matured Caerphilly naturally ripened a little differently, turning creamy and soft and displaying thick blue veins through the pate. They took the cheeses and worked to create a recipe to consistently produce their new found discovery! The Perl Las we get today is delicate and salty, slightly golden in colour thanks to the rich quality of the milk and slightly syrupy in texture. Serve with a drizzle of Tartuflanghe truffle honey on RHCL Oat Cakes. Alternatively, crumble through any salad for an extra zing.