TASTY LANCASHIRE

The recipe for traditional Lancashire cheese (Creamy & Tasty) is unique in Britain in that it blends the curds from different milkings which creates a cheese with depth of flavour, added complexity and a texture that gives an ideal melting consistency.

Tasty Lancashire is our oldest cheese both in heritage terms and the time taken to build up a reputation of fine cheesemaking in Lancashire. It is a cheese with a light open texture that’s matured for at least three months and has a “nuttiness” bite with a creamy buttery finish. Tasty Lancashire is our real favourite for a traditional ploughman’s lunch, as part of a cheese board or in a cheese and onion pie.

**Award winning chef Nigel Haworth’s recipe for Tasty Lancashire Cheese & Garden Herb Risotto (Serves four)**

**INGREDIENTS**

- 250g Risotto rice
- 50g Chopped shallots
- 1 Roasted garlic clove
- 100ml White wine
- 400ml Chicken or vegetable stock
- 50g Tasty Lancashire Cheese
- 50g Butter
- 20g Mixed fresh fine herbs

**METHOD**

1. Sweat off the chopped shallots in olive oil until they become translucent.
2. Add the white wine and reduce until almost evaporated.
3. Add the rice and slowly pour in the chicken stock about 100ml at a time. Cook until the rice has almost absorbed all the stock.
4. Season carefully and do not overcook the rice.
5. Finish with the butter and grated Lancashire Cheese.

This risotto can vary according to the season we are in, for example a good combination in Spring is nettle and wild garlic.

Lancashire is the only county to have its name linked with three types of cheese... Creamy, Crumbly & Tasty Lancashire

Inglewhite & Beacon Fell – This walk explores the area around Lancashire’s artisan cheesemakers, known as “the Lancashire milk fields”
In most cases they are family businesses and are 2nd, 3rd and 4th generation.