

VERULAMIUM



MILK	Pasteurised goats milk
RENNET	Vegetable rennet
MADE BY	Elizabeth Harris
REGION	Childwickbury Estate near St Albans, Hertfordshire
FLAVOUR & TEXTURE	Smooth and buttery textured, this cheese can develop a liquid consistency if very ripe. Its flavours are gentle and herbal.

Elizabeth Harris who also makes Childwickbury, first looked into making a mould ripened cheese at the request of one of our buyers Sarah Aspinwall (now at Canterbury Cheesemongers in New Zealand) in the mid 1990s. Elizabeth had been considering a second cheese anyway so the request came as a lucky co-incidence. The recipe for Verulamium is basically that of Childwickbury with the addition of penicilium camemberti mould at the beginning of the make when starter is added. Unlike a lot of goats cheeses which often have a long co-agulation and are referred to as lactic set cheeses, Elizabeth's two cheeses are made more quickly taking from an hour and a quarter to four and a half hours from starter to cutting the curd depending on what time of year it is. One of the characteristics of this sort of set, accentuated by the fluffy white growth of penicilium camemberti on the rind and the amount of moisture in the curd, is the way that Verulamium softens to a quite liquid layer just below its rind and can become entirely liquid if left to its own devices.

them by name and could recognise them as they were milked. With a larger herd it felt more impersonal. As a result she decided not to increase size and production, sold a few of her goats and is now back to a manageable number of goats each of whom she can recognise and name.

The cheese is named after the Roman name for their fort at what is now St Albans. While Verulamium was the Roman name, its origins are actually more ancient. The Britons named the local river Verulam and the Roman settlers added 'ium' on the end to get the name of their fort.

Elizabeth only makes very small quantities of Verulamium and Childwickbury. At one time, she considered expanding production and buying more goats but soon found she didn't like it. Before, she had known each of

