



<b>MILK</b>	Unpasteurised cows milk
<b>RENNET</b>	Vegetable rennet
<b>MADE BY</b>	Anne and Andy Wigmore
<b>REGION</b>	near Riseley, Berkshire
<b>FLAVOUR &amp; TEXTURE</b>	Rich, slightly salty buttery flavours from the edges cut by the fresher more lactic centre. The paste has an oozing texture under the rind and a slightly firmer, curdy consistency in the centre.

The Wigmore's house doesn't look the way you expect an artisanal cheesemaker's to look. From the outside, the house is a mixture of countryside and suburban and you would never guess that, at the end of the garden, in a converted workshop and stables hides a fully functioning dairy. The size of the dairy too belies the work that goes on inside. Somehow in their small rooms, the Wigmore's produce 3 great cheeses.

Anne and Andy Wigmore came to cheesemaking after trying other employment and finding it wasn't for them: Andy is a former journalist and Anne a former microbiologist and cheesemaker at the National Institute for Research into Dairying; in fact she's the only one of our producers to have such a technical background. Their first cheese was Spenwood, a hard ewes milk cheese, followed by Wigmore. These recipes were then adapted to Guernsey milk when they had an arrangement with the Duke of Wellington's estate to make cheese from the milk of his herd. The cows cheeses were named Wellington and Waterloo after the estate. They no longer buy milk from the Wellington Estate, but from a farm near Henley and around that time, they decided to stop making Wellington and concentrate on its more popular counterpart Waterloo.

Waterloo is a washed curd cheese, which means that during the make, a quantity of whey is replaced with water, before the curds are drained and moulded. Removing the whey has the effect of taking out some of the acidity and usually washed curd cheeses have a gentle flavour.

Every year we are invited by the British Ambassador in Paris to serve cheese at a big garden party in honour of the Queen's official birthday. The first year we were invited, wanting to show off the quality of British soft cheeses, we took Waterloo. Once there and faced with a queue of french diplomats some in military uniform and displaying rows of medals, we realised we'd not made the most tactful choice. Luckily the flavour of the cheese convinced them ... that and the fact that we temporarily renamed it Austerlitz!

