

Cheeses

Of

Ireland



A Brief History

Irish cheese dates back thousands of years

Documented in monastic records

Also, folklore

Charlemagne and the monk of *St. Gall*

St. Patrick

'Greedy and hungry for white-meats'

Queen Maeve of Connacht

WHO WOULD WIN?

A LEGENDARY IRISH
QUEEN



SOME CHEESE



And then...

Cheese largely disappeared from Ireland by the late 1700s



The Return of the Cheeses

WWII: "Government Cheddar"



The Irish Food Board dates the revival to 1976 when Veronica Steele started making cheese

She described her early cheeses as...

"nasty and sour and over salted"

Nevertheless, she persisted, and is now called the "Mother of Irish Farmhouse cheese"

Ireland is producing an incredible variety of cheeses: cheddars, blues, smoked cheeses, washed-rind cheeses, seaweed cheese, whiskey cheese, gouda-style, camembert-style, etc.

A few notable modern Irish cheeses

Kerrygold Dubliner. Distinctive rounded flavor and a natural hint of sweetness. Elements of mature cheddar, sweet nutty tones of Swiss and the piquant bite of aged Parmesan.



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Cashel Blue. Raw cows' milk, creamy, mild and slightly sweet. Rind is not waxed or treated, which allows the natural molds of the rind to help break down the fats in the cheese. County Tipperary.



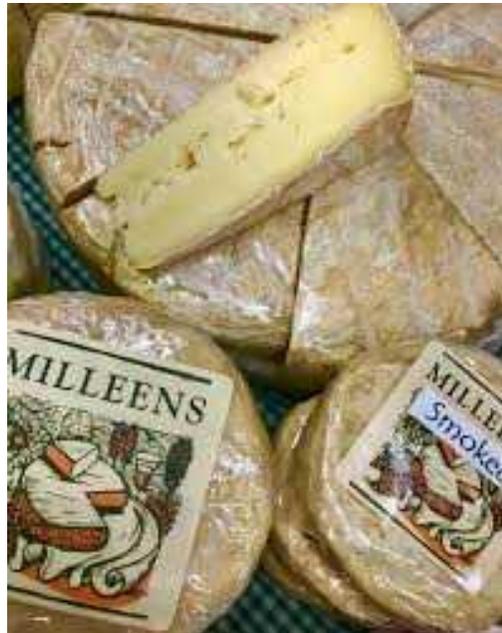
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St. Gall. Nutty, Swiss-inspired alpine-style cheese. County Cork



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Milleens. Mottled peach washed rind. Flavor of delicate herbs with a spicy tang. The original Irish revival cheese of the late 1970s.



A few notable modern Irish cheeses

Coolea. Hard cheese made in the mountains of County Cork from cow's milk. Similar to fresh Gouda. Another Irish revival cheese.



A few notable modern Irish cheeses

Porter cheese. Infused with Irish porter beer. There are other cheeses infused with alcohol, e.g., whiskey.



Slán!