

THE VERY BEST STRONG CHEESES



OLD WINCHESTER £16.50 a kilo, from Lyburn Farm (lyburncheese.co.uk) This delicious multi-award-winning cheese is strong and characterful, with a touch of creaminess in its texture and a slightly musky, sweet taste. It is aged for about 18 months



REYPENAER AGED GOUDA £4.29 for 200g, from Marks & Spencer Smooth and complex with crunchy protein crystals and an almost caramel flavour, this is sweet but has a kick. A deserving winner of last year's Supreme Continental Cheese at the Nantwich show



EXTRA SPECIAL FARMHOUSE SOMERSET VINTAGE £2.20 for 300g, from Asda This 18-month-matured cheddar is made to a 100-year-old recipe. It has a good strong flavour and no bitter aftertaste. Try it as part of a ploughman's platter



DODDINGTON £3.80 for 200g, from Churchmouse Cheeses (01524 273005) This Northumberland farm-made cheese is powerful but nuanced. Nutty and quite sweet, it has a clean kick. It is made from raw milk and aged for over 12 months



SHORROCKS BLACK BOMB £9 for 460g, from La Cave à Fromage (0845 108 8222) This powerful Lancashire vegetarian cheese is matured for 12 months, then encased in black wax. Its creamy texture and buttery taste are exceptional in a strong aged cheese



TICKLER EXTRA-MATURE CHEDDAR, £2.15 for 200g, from Waitrose This Devon cheese is extraordinarily fresh and lemony with lots of crunchy protein crystals - the texture resembles parmesan. Will satisfy those for whom only the strongest cheddar will do