



CHEESE, DAIRY AND MILK PRODUCTS

**NORTH DOWNS DAIRY COMPANY
PILGRIMS CHOICE STRONG FARMHOUSE CHEDDAR**

PILGRIMS CHOICE Strong Farmhouse Cheddar stood out as a truly, tasty old fashioned cheese, just perfect for a host of applications from the humble ploughman's lunch to gratinating and "just eating great chunks on the hoof" as one of the judges succinctly put it. Basically it is a fine cheddar with a robust taste, great texture and a "pleasant after-taste".

The cheese is specially selected by the North Downs Dairy team of graders. The product is protected with an accredited Protected Designation of Origin and is sourced from West Country cheesemakers and made using traditional cheese-making methods. It is £2.09 a kilo.

The ingredients are quite simply milk, salt and vegetarian rennet.

The judges said:
"Extremely good flavour."

"Nice texture."
"Ideal for sandwiches and for cooking. Very good."
"Very nice, lovely."
"Good price. Very good."

SHORTLISTED:
Müller Healthy Balance Yogurt 100g – Muller Dairy (UK)
Pilgrims Choice Vintage Extra Mature Cheddar – North Downs Dairy Company
Shaved Parmigiano Reggiano from Brakes – Avilton Foods

Excellence in
**FOOD &
DRINK**
Awards 2006



CONFECTIONERY

**PAUL WAYNE GREGORY
PURE INDULGENCE**

PURE INDULGENCE is a range of chocolates from a new company that specialises in creating handcrafted goods. Chef Paul Wayne Gregory dreams up and makes chocolates, displays, sculptures and so on for hotels and restaurants. He also designs and creates branded packaging for any client or company with chocolates from its range or will make to order from the client's favourite ingredients and spices.

Pure Indulgence comes in boxes of 12 delicious, creamy, truffle-style chocs in beautifully presented gift boxes, which impressed the judges almost as much as the taste and appearance of

the contents. They are ideal for placing in the bridal suite or for giving away as favours at events and banquets.

Price is £950 per case of 10 boxes. A hefty price but the judges reckoned there was a market for these goodies at the top end of the market.

The judges said:
"Wow! These are amazing."
"Taste good and look classy. I can see these in boutique hotels."
"Very niche. Great for favours at really fancy weddings and in the bridal suite."
"Love the packaging. Modern but a bit retro. Has an art deco feel about it."

SHORTLISTED:
Chocolate Petits Fours Selection - Brakes

