

Ballylisk of Armagh

Ambient Fresh

Background

Five generations of the Wright family have farmed lush green fields of Ballylisk in County Armagh and their pedigree herd produces some of the richest creamiest milk in the world. It is the key ingredient in the first of the Ballylisk of Armagh range - a decadent Triple Cream cheese called the Triple Rose, a unique triple cream cheese that's won widespread acclaim here, in the Republic of Ireland and in Great Britain..

In May 2019 Ballylisk introduced a delicious smoked version of its hugely popular Triple Rose - the first smoked soft cheese produced in Northern Ireland since the 1970s - is sourced again from Ballylisk's own pedigree Friesian herd and is smoked slowly over beechwood at the company's processing plant.

Product Range

Ballylisk Triple Rose
Ballylisk Smoked Triple Rose
Hand Made Chutneys & Preserves

Customers

Hotel, restaurants, specialist delis and farm shops across Northern Ireland and the Republic of Ireland.
Fortnum & Mason
Borough Market, London

Awards held

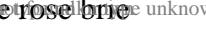
- Great Taste Awards 2022: Three Gold Stars for our Single Rose, Ballylisk of Armagh farmhouse brie and one Gold Star for our Triple Rose, Ballylisk of Armagh smoked triple creme cheese.
- Great Taste Awards 2021: Two Gold Stars for our Ballylisk Triple Rose.
- Blas na h'Eireann Awards 2020: Silver award for our Triple Rose, Ballylisk of Armagh triple creme cheese.
- Great Taste Awards 2019: Two Gold Stars for our Triple Rose, Ballylisk of Armagh triple creme cheese.

Contact this supplier

- **Mark Wright**

Ballylisk Dairies Ltd.
Unit 12B Mahon Road
Portadown
Co. Armagh
[+44 \(0\)7801029166](tel:+4407801029166)
info@ballyliskofarmagh.com

Image Gallery

Pic1  **Picture**  **Milk**  **single rose brie** 