



CASHEL BLUE

A mellow, subtle and creamy blue cheese handmade on a family farm in County Tipperary

Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:	Yes	Country:	Made In Ireland
Region:	Tipperary	Organic:	No
Flavour:	Subtle and creamy	Accreditation:	None
Weight:	250g	Rec. Drink:	Riesling

Commentary

While some milk is purchased, the majority of the milk comes from the pedigree Friesian dairy herd on the Grubb's farm. The fat content of the 700 gallons of milk used for each batch of cheese is crucial, if it is too creamy then it becomes difficult to form the blue in the cheese. Once the pasteurised milk is warmed to 30 degrees, the starter culture and the blue penicillin mould are then added. After the milk has curdled, the whey is pumped off and the curds are removed from the vat using linen scrim cloth which also acts as a drainer. The curds are gently placed by hand into the cheese moulds, but not pressed. To create the optimum conditions for the blue mould to grow, the cheese are pierced with stainless steel needles. They are then stored on their side on timber cradles or boards at 10 degrees until they are two weeks old, by which stage the blue moulds will have started to form in the interior of the cheese. They are then taken out and washed by hand in a brine solution, dried, wrapped in foil and stored at 4 degrees until they are ready to be despatched.

Cashel Blue starts as a firm textured, crumbly cheese but with ripening it takes on a soft, creamy, almost spreadable texture. As it matures, the flavour also changes, growing stronger and becoming spicier. The rind is very distinctive with a covering of grey and pink moulds.

Cashel Blue won gold at the Irish Cheese Awards 2017 in the Blue Cheese category.

Jane and Louise Grubb of Cashel Blue won the Lifetime Achievement Award at the Irish Cheese Awards 2017, in honour of their incredible accomplishments within the field of Irish cheese making.

Technical Specification

Ingredients:	Cows' Milk, Salt, Rennet, Dairy Cultures (Milk)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Name & address of food supplier:	Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE