



STILTON JAR 100G

Rich & creamy premium blue Stilton crumbled into a collectable Paxton & Whitfield jar.

Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:	Yes	Country:	Made In England
Region:	Nottinghamshire	Organic:	No
Flavour:	Herby & rich	Accreditation:	PDO
Weight:	100g	Rec. Drink:	Paxton's Vintage Port

Commentary

Such was the popularity of Stilton that others in the area started to produce cheeses similar in style and in 1910, the producers had the foresight to lay down methods of production to protect where the cheese could be made and its nature. The controls still exist today in the form of a Protected Designation of Origin (PDO). Amongst other things, this PDO specifies that the cheese has to be made with pasteurised milk within the counties of Nottinghamshire, Leicestershire and Derbyshire. Paxton & Whitfield Stilton is made by Cropwell Bishop in Nottinghamshire and comprises cheeses that have been graded and chosen to meet the flavour and texture profiles that we have put in place.

The milk used to make Stilton is a blend of morning and evening milk to which starter culture, rennet and blue mould culture is added. Once curds have formed, the whey is drained and the curds are hand ladled from the vat to the 'table' where they settle over night. The following day, the curds are milled, salted and transferred by hand into cylindrical moulds. After a week when the cheeses have started to develop, they are taken out of the moulds and the rind is smoothed down. They remain in the ripening room for a further 4 weeks before they are pierced with stainless steel needles to encourage air to reach the interior of the cheese to spread the growth of the characteristic blue veining. Paxton & Whitfield cheese is then matured to approximately twelve weeks before it gets sold from the shops.

Some of this Stilton gets chosen to be hand crumbled into our collectable jars, and is then covered with a wax seal to ensure the quality of the product.

A young Stilton such as can commonly be found in supermarkets has a crumbly texture and high acidity. It is commonly thought to have a soapy taste. As it matures, however, the texture becomes creamier and the flavour more mellow, with a buttery richness that melts in the mouth. Stilton in prime condition has a grey, wrinkly crust and the inside should be creamy yellow with an even spread of blue-green veins. The strength of the flavour should not be overpowering, but have a pleasant, herby tang. When crumbled into a jar, the texture of the cheese can be softer and creamier than you would expect from piece of Stilton cut from a whole cheese.

Technical Specification

The Stilton in our Stilton Jars varies greatly from those Stilton to be found on supermarket shelves. The cheese is hand crumbled into the jar, which means the creamy texture is retained, whereas many are extruded.

Ingredients: Cheese (Cows' 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