



STILTON WAXED MINI

Paxton & Whitfields finest Stilton - miniature in size and wax covered.

Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:	Yes	Country:	Made In England
Region:	Nottinghamshire	Organic:	No
Flavour:	Herby and rich	Accreditation:	PDO
Weight:	225g	Rec. Drink:	Paxton's Vintage Port

Commentary

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.

Our miniature cheeses are cut from this Stilton, before being wrapped in a film and then coated in wax to maintain the quality of the cheese for longer.

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.

The Paxton & Whitfield wax Stilton is perfect for your cheese board or deliciously eaten on its own with crackers and Vintage Port.

Technical Specification

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