



## BEENLEIGH BLUE

An unusual blue from the Dart Valley. The cheese has caramel hints that contrast nicely with the overall savoury roundness

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Type of Milk:	Sheep	Pasteurisation:	Pasteurised
Vegetarian:	Yes	Country:	Made In England
Region:	Devon	Organic:	No
Flavour:	Caramel and savoury	Accreditation:	None
Weight:	250g	Rec. Drink:	Monbazillac

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## Commentary

Since the cheese dairy was built some 20 years ago, it was decided to concentrate on that side of the business, as opposed to farming, and to buy in the milk that was needed. Over time, a relationship was built with the milk producers who have always endeavoured to provide milk in the quantity and quality necessary to produce good cheese. Ticklemore believe that the quality of the milk is as important as the skill of the cheesemaker. This is dependent on various factors but especially the health and welfare of the animals, the breeding of the animals, their nutrition and the pasture they graze upon. Their farmers are not Organic in the strictest sense but certainly "low input".

It is their belief that making cheese is in no way similar to cooking: the cheesemaker merely steers the milk in a particular direction guided by the quality of the milk itself. Cheesemaking is a natural process onto which certain controls are imposed. Since Ticklemore do not produce the milk themselves, they deem it necessary to pasteurise all the milk they use. They use the low temperature, long hold system as this leaves more beneficial enzymes in the milk.

Robin Congdon was one of the first pioneers in the 1970s to revive the tradition of milking sheep in the UK. He started off with thirty sheep on a smallholding near Exeter and initially produced yogurt and soft cheeses which he took to London once a week to sell. Within a few years he was introduced to Maurice Ash who was connected with the Dartington Hall Estate and the two went into partnership on a larger farm alongside the river Dart. Here Robin developed Beenleigh Blue named after the hamlet in which it was first made and later Harbourne Blue named after the tributary of the Dart which flows through Beenleigh. Several years later he created Devon Blue using the cows' milk of a neighbouring farmer. Ben Harris started working in the cheese dairy seven years ago having been brought up on a dairy farm. From school he went to catering college and worked at the Carved Angel restaurant in Dartmouth for five years. He has worked in all areas of the cheese dairy, starting off with the pasteurizing of the milk and the care of the cheese once it has been made. He is now in overall charge of the dairy and the main cheesemaker. Robin serves in an administrative capacity and as backup cheesemaker; he does most of the milk collections.

~~The nature of the cheese varies greatly over the season. The first cheeses for sale in June are very light, fresh, and quite crumbly whereas the older cheeses develop significantly greater depth of flavour and become richer and creamier.~~

## Technical Specification

Ingredients:	Ewes' 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