



BEAUVALE

A rich and creamy blue cheese from the award winning Cropwell Bishop Creamery.



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	Nottinghamshire	Organic:	No
Flavour:	Rich & creamy	Accreditation:	
Weight:	0.25g	Rec. Drink:	Oloroso or Tawny Port
Vegetarian Rennet:	No		

Commentary

Beauvale is made with pasteurised cow's milk, traditional rennet, and a different strain of *Penicillium roqueforti* to their Stilton. The curds are ladled by hand into moulds that differ very much in shape to those used to make Stilton, imparting the cheese with a rich and creamy texture.

The flavour is full and predominantly savoury, with a delicious bit of spice. Firm textured when young, the cheese begins to break down and become more runny in the centre with age, in the way you would expect a Gorgonzola Dolce to.

Beauvale was awarded Best Blue at the 2017 British Cheese Awards, and Silver Medal at the 2016 British Cheese Awards

Technical Specification

Ingredients:	*Cows' Milk*, Salt, Rennet, Dairy Cultures (*Milk*)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Supplier:	Paxton & Whitfield Ltd

Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1501kJ
	(kcal)	362kcal
Fat		31.0g
	of which saturates	19.5g
Carbohydrates		0.5g
	of which sugars	0.2g
Protein		19.9g
Salt		1.9g

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