



CORNISH BLUE

A cheese with a soft, dense texture and a buttery yet tangy flavour that is not overpowered by excessive blue tones



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	Cornwall	Organic:	No
Flavour:	Creamy and buttery	Accreditation:	
Weight:	0.25g	Rec. Drink:	Malbec
Vegetarian Rennet:	No		

Commentary

The simple production process is carried out entirely by hand, relying on the skilled cheesemakers and the quality of the milk from the farm's own Friesian Holstein cows. To make the cheeses, Traditional rennet and starter cultures are added to the milk which are dry salted by hand before being left to mature for between 12 and 14 weeks. The blueing occurs with a little help from nature and by piercing the cheeses each week with stainless steel rods, allowing in air which helps the blue mould spread right through each cheese.

The cheese is firm in texture with a mild and creamy flavour that hints of the blue veins within it, but without any of the harshness that can be associated with blue cheeses. It has a very creamy, slightly sweet aftertaste that has an enticing delicacy seldom seen in British blues.

Super Gold Winner at the World Cheese Awards 2018. Cornish Blue Cheese recently won Super Gold at the 2015 World Cheese Awards. Cornish Blue has also previously won numerous awards including: Supreme Champion at the Royal Bath & West show in 2008 and 2010 and Supreme Champion of the World Cheese Awards 2010, beating 2600 entrants and being the first British cheese to win the award in a decade.

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)	1730kJ
	(kcal)	417kcal
Fat		34.4g
	of which saturates	20.54g
Carbohydrates		1g
	of which sugars	0.1g
Protein		25.3g
Salt		2.35g

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