



CARADON BLUE

An attractive individual truckle of soft textured, creamy blue cheese with a natural rind

Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:	Yes	Country:	Made In England
Region:	Cornwall	Organic:	No
Flavour:	Mild and creamy	Accreditation:	None
Weight:	450g	Rec. Drink:	Monbazillac

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, vegetarian rennet and starter cultures are added to the milk which are dry salted by hand before being left to mature. 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.

Unique to Paxton & Whitfield, Caradon Blue is designed to be eaten as a young cheese and is a very different product from traditional English blue cheeses such as Stilton or Dorset Blue. 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.

Cornish Blue Cheese made by Philip and Carol Stansfield was awarded 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.
Name & address of food supplier:	Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE