

COTE HILL BLUE

A creamy blue cheese made with unpasteurised milk to give a buttery and satisfying flavour.

PLU: 159

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Lincolnshire	Rennet:	Vegetarian
Approx weight:	1kg	Style:	Blue
Rec. Drink:	P&W Vintage Port	Flavour:	Creamy and buttery
		Rind:	Natural
		Own Milk:	Yes

Commentary

Michael and Mary Davenport have been farming at Cote Hill Farm in Lincolnshire for over 30 years. Michael milks their herd of 70 Friesian, Holstein and Red Poll cows twice a day and Mary uses the milk from the morning's milking to make the cheese.

During the summer, the cows graze clover rich pastures and in the winter eat grass, maize silage and red clover which are all grown on the farm. This home produced forage, together with the high standard of cow management, produces top quality, award winning milk that is rich in butterfat and protein and used unpasteurised to optimise the unique flavours of the cheeses.

Cote Hill Blue matures slowly over 3 months into a soft, aromatic cheese. It has a distinctive rind and a blue veined, soft, creamy texture that coats the mouth and leaves behind a buttery sweetness and subtle kick.

Our P&W Vintage Port is a perfect match for Cote Hill Blue.

Cote Hill Blue has won many accolades over the last several years including:

Best Vegetarian cheese at the 2017 Artisan Cheese Awards.
Super Gold at World Cheese Awards 2014
Bronze at World Cheese Awards 2012
Silver at British Cheese Awards 2012
Gold at British Cheese Awards 2007
Gold at British Cheese Awards 2006

Technical Specification

Ingredients:	Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)
Place of provenance:	Product of England
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1547kJ
	(kcal)	373kcal
Fat		30.62g
of which	saturates	20.03g
Carbohydrates		2.01g
of which	sugars	<0.5g
Fibre		0.98g
Protein		22.88g
Salt		1.81g