



## BEAUVALE

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

### PLU: 334

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Nottinghamshire	Rennet:	Traditional
Approx weight:	5kg	Style:	Blue
Rec. Drink:	Oloroso or Tawny Port	Flavour:	Rich & creamy
		Rind:	Natural
		Own Milk:	No

## Commentary

Beauvale's 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.

Cropwell Bishop is famous for being one of only five Stilton producers. It is a family run creamery based in the Vale of Belvoir in Nottinghamshire. They have been producing award winning cheese for more than three generations using milk sourced from the best local farms. Today, cousins Robin and Ben Skailles oversee the day-to-day running of the dairy and it was Robin who was inspired to make the creamery's newest cheese, Beauvale. He spent two years developing the cheese, before launching the product in November 2011 with Paxton & Whitfield.

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.

## 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)	1501kJ
	(kcal)	362kcal
Fat		31.0g
of which	saturates	19.5g
	mono-unsaturates	8.7g
	poly-unsaturates	0.7g
Carbohydrates		0.5g
of which	sugars	0.2g
Protein		19.9g
Salt		1.9g