

FINEST ENGLISH STILTON IN WAX

Paxton & Whitfields finest Stilton - miniature in size and wax covered.

PLU: 232

Sold as:	Each	Organic:	No
Category:	British Cow - Blue (HR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Nottinghamshire	Rennet:	Vegetarian
Approx weight:	225g	Style:	Blue
Accreditation:	PDO	Flavour:	Herby and rich
Rec. Drink:	Paxton's Vintage Port	Rind:	Wax
		Own Milk:	No

Commentary

There has always been a degree of uncertainty about the evolution of Stilton Cheese, but thanks to extensive research we now have a clearer knowledge of the origins and how Stilton Cheese evolved. 19th and 20th Century texts suggested that Stilton Cheese was never made in the village of Stilton and that it simply got its name because it was there that the cheese was first sold. This gave rise to many theories, including that concerning a lady by the name of Frances Pawlett, a renowned cheesemaker from Wymondham, near Melton Mowbray in Leicestershire. It is said that in the 1740's she supplied cheese to Cooper Thornhill, the landlord of the Bell Inn in the village of Stilton. These, we believe, were blue veined cheeses.

Historical evidence has also been researched which suggests that a cream cheese was being made and sold in and around the village of Stilton possibly in the late 17th Century and certainly in the early 18th Century. Either way, it is clear that Stilton Cheese as we know it today was developed in the Melton Mowbray area.

The milk used to make Stilton is a blend of morning and evening milk to which starter culture, rennet and blue mould culture is added. Once curds have formed, the whey is drained and the curds are hand ladled from the vat to the 'table' where they settle over night. The following day, the curds are milled, salted and transferred by hand into cylindrical moulds. After a week when the cheeses have started to develop, they are taken out of the moulds and the rind is smoothed down. They remain in the ripening room for a further 4 weeks before they are pierced with stainless steel needles to encourage air to reach the interior of the cheese to spread the growth of the characteristic blue veining. Paxton & Whitfield cheese is then matured to approximately twelve weeks before it gets sold from the shops.

Our miniature cheeses are cut from this Stilton, before being wrapped in a film and then coated in wax to maintain the quality of the cheese for longer.

A young Stilton such as can commonly be found in supermarkets has a crumbly texture and high acidity. It is commonly thought to have a soapy taste. As it matures, however, the texture becomes creamier and the flavour more mellow, with a buttery richness that melts in the mouth. Stilton in prime condition has a grey, wrinkly crust and the inside should be creamy yellow with an even spread of blue-green veins. The strength of the flavour should not be overpowering, but have a pleasant, herby tang.

The Paxton & Whitfield wax Stilton is perfect for your cheese board or deliciously eaten on its own with crackers and Vintage Port.

Technical Specification

Ingredients:	Cheese (Cows' 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)	1698kJ
	(kcal)	410kcal
Fat		35.0g
of which	saturates	23.0g
	mono-unsaturates	9.2g
	poly-unsaturates	1.2g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		23.7g
Salt		2.0g