

SPARKENHOE BLUE

Creamy, unpasteurised blue cheese, subtly flavoured with blue mould.

PLU: 950

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Leicestershire	Rennet:	Traditional
Approx weight:	8kg	Style:	Blue
		Flavour:	Creamy, nutty sweet and delicately balanced
		Rind:	Natural
		Own Milk:	Yes

Commentary

This raw milk version of the ever popular Shropshire Blue is the brainchild of Will Clarke, son of Jo & David Clarke famous for making Sparkenhoe Red Leicester. There has been a long history of Shropshire Blue being made in Leicestershire as its often produced by Stilton makers, Will's version is unusual as its made with raw milk from their own pedigree herd. Rich and ochre in colour, its an incredibly moreish buttery blue cheese and delicious at this time of year as its been made with summer milks. Did you know the origin of the Shropshire Blue recipe is actually from a Scottish cheese originally produced in Invernesshire called Blue Stuart.

Recommended Drink Pairing : Perfect with drinks with a little sweetness, we particularly love this style of cheese with darker ales like Porter and Stouts. Also, fantastic with fortified wines, pairs deliciously with Paxton's Tawny Port.

Sparkenhoe Blue is a cheese developed by William Clarke (son of Jo and David) on his return to join the family business in June 2017. The cheese is a traditional blue Leicestershire cheese made with the farm's unpasteurised milk, it has a creamy texture and a lovely blue vein. The milk from the previous day's milking is pumped across from the parlour to the cheese room at 4 am.

Sparkenhoe is an old Leicestershire name meaning gorse nob. It was also the name given to the old medieval one hundred area and as the farm is situated in the middle of this area it was named Sparkenhoe Farm.

Technical Specification

Ingredients: Cows' Milk , Starter Culture, Rennet, Salt, Mould Culture

Place of provenance: Product of England

Allergens: MILK

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Leicestershire Handmade Cheese Co., Sparkenhoe Farm, Upton. Nr Nuneaton, Warwickshire, CV13 6JX

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1708kJ
	(kcal)	412kcal
Fat		36g
of which	saturates	23.7g
Carbohydrates		2.5g
of which	sugars	0.1g
Protein		22.8g
Salt		2.1g