

DOVEDALE BLUE

Dovedale Blue, is a rich, creamy and crowd pleasing blue produced in Derbyshire using full fat milk from the surrounding picturesque Peak District.

PLU: 1275

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Made in England	Pasteurisation:	Pasteurised
Approx weight:	2kg	Rennet:	Vegetarian
Accreditation:	PDO	Style:	Blue
		Flavour:	Creamy, clean
		Rind:	Blue moulds
		Own Milk:	No

Commentary

The cheese is produced by Hartington Creamery, the smallest of all the Stilton Dairies (and the only one based in Derbyshire as opposed to Nottinghamshire or Leicestershire) currently in operation and one of the last remaining dairies of any kind in the Peak District. Hartington Creamery is based at Pikehall Farm, in the hamlet of Pikehall, which dates back beyond the 1600s when it was a toll point called the Pikeham Inne. It became a farm in 1675 and the original remains of the Roman road go straight through the farmyard up into the fields. Their 200 dairy cows use this Roman-built track as their daily milking parlour highway. Pikehall has a neolithic burial ground and monument dating settlement at the hamlet to 2000 years before the Roman occupation.

The original creamery was established by the Duke of Devonshire in the 1870's, producing a white crumbly Derbyshire cheese, up until it was partially destroyed by fire in 1894. After standing empty for six years, in 1900 it was taken over and recommissioned by Thomas Nuttall, a prize-winning Stilton Cheese maker from Melton Mowbray. Thomas began producing Blue Stilton at Hartington on the 1st April 1900. He was responsible for the legacy that made "Nuttalls" cheese famous throughout the world. The business was later taken over and expanded by his son, John M. Nuttall. John died in 1915 but his wife and site manager, Mr Joe Brindley carried on building the Creameries reputation. Joe Brindley (a local man) held the warrant to King George V in the 1930's.

Since 2019, the creamery is run by the owner of Pikehall Farm, Robert Gosling, and focuses not only on Stilton but also cheeses with traditional, artisan roots.

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Dovedale Blue won Best Artisan Cheese at the Global Cheese Awards in 2018

Technical Specification

Ingredients: Whole Cows Milk (Milk), Salt, Starter Culture, Coagulant, Mould Spores

Place of provenance: Made in England Matlock

Allergens: Milk

Storage:

Instructions for use:

Supplied by: Hartington Creamery, Hartington Creamery, Pikehall Farm, Matlock, DE4 2PH

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1391kJ
	(kcal)	336kcal
Fat		30g
Carbohydrates		0.1g
Protein		18.8g
Salt		2.50g