



PICOS BLUE

A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves

PLU: 876

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Blue (NHR)	Type of Milk:	Mixed
Country:	Product of Spain	Pasteurisation:	Pasteurised
Region:	Picos de Europa	Rennet:	Traditional
Approx weight:	3 Kg	Style:	Blue
Accreditation:	PGI	Flavour:	Strong and spicy
Rec. Drink:	Oloroso Sherry From Jerez	Rind:	Leaves
		Own Milk:	No

Commentary

Picos Blue is made in the Asturian Mountains of Spain and was traditionally matured in high caves in the cold, damp and salty winds of the Bay of Biscay. The steep and high peaks are one of the most beautiful sites of Spanish geography and were once the barrier which led to the isolation of the geographic region of Leon. The dairy where the cheese is made, Picos de Europa, is situated in the main town in the valley of Valdeón and has been run by two brothers and their families for over 35 years.

This is a superb, distinctive cheese made from a blend of milks and wrapped in maple leaves. It has recently been awarded a status of Protected Geographical Indication (PGI) under the title Queso di Valdeon, which regulates the production, processing and preparation of the cheese in terms of the region. To make this cheese, traditional animal rennet is added to the pasteurised cow and goat milk and allowed to curdle at specific temperatures for a set amount of time. While curdling, the *Penicillium Roqueforti* mould is added. The curd is cut into 1cm pieces, left to sit for a short while and then stirred while the whey is drained away. The curd is placed loosely into open-ended cylinder moulds and both ends of the cheese are salted and have needles inserted to create cavities to encourage the development of the blue moulds. It is ripened in humid rooms for about 6 weeks.

Picos Blue is very strong and salty with a rich, often granular texture that is so soft it can be spread. It has a pale, ivory interior that yellows slightly with age and contrasts beautifully with the fine network of bluey green veins.

Picos Blue won the award for best Blue Veined Spanish Cheese 2005, granted by the Ministry of Agriculture, Fisheries and Food

Technical Specification

Ingredients: Cows' & Goats' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Spain

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)	1577.9kJ
	(kcal)	377.5kcal
Fat		31.3g
of which	saturates	19.3g
Carbohydrates		2.35g
of which	sugars	1.74g
Protein		21.60g
Salt		1.71g