



CORNISH BLUE

A cheese with a soft, dense texture and a buttery yet tangy flavour that is not overpowered by excessive blue tones

PLU: 349

| | | | |
|----------------|--------------------------|-----------------|--------------------|
| Sold as: | Weighed /Kg | Organic: | No |
| Category: | British Cow - Blue (NHR) | Type of Milk: | Cow |
| Country: | Product of England | Pasteurisation: | Pasteurised |
| Region: | Cornwall | Rennet: | Traditional |
| Approx weight: | 5 Kg | Style: | Blue |
| Rec. Drink: | Malbec | Flavour: | Creamy and buttery |
| | | Rind: | Natural |
| | | Own Milk: | Yes |

Commentary

Looking for a way to diversify their farm business and add value to their own milk, Philip and Carol Stansfield spotted the gap in the market for a blue cheese that could compete with imported blue cheeses. Designed to be eaten as a young cheese, Cornish Blue is a very different product from traditional English blue cheeses such as Stilton or Dorset Blue. Recognising that the high rainfall and mild climate of Cornwall created excellent humidity, ideal for cheese maturing, the Stansfields decided the location of their farm was ideal for artisan cheesemaking and would give Cornish Blue its unique taste and character and therefore started production on a small scale in 2001.

The simple production process is carried out entirely by hand, relying on the skilled cheesemakers and the quality of the milk from the farm's own Friesian Holstein cows. To make the cheeses, Traditional rennet and starter cultures are added to the milk which are dry salted by hand before being left to mature for between 12 and 14 weeks. The blueing occurs with a little help from nature and by piercing the cheeses each week with stainless steel rods, allowing in air which helps the blue mould spread right through each cheese.

The cheese is firm in texture with a mild and creamy flavour that hints of the blue veins within it, but without any of the harshness that can be associated with blue cheeses. It has a very creamy, slightly sweet aftertaste that has an enticing delicacy seldom seen in British blues.

Awarded Silver at The World Cheese Awards 2019.

Super Gold Winner at the World Cheese Awards 2018.

Cornish Blue Cheese recently won Super Gold at the 2015 World Cheese Awards.

Cornish Blue has also previously won numerous awards including: Supreme Champion at the Royal Bath & West show in 2008 and 2010 and Supreme Champion of the World Cheese Awards 2010, beating 2600 entrants and being the first British cheese to win the award in a decade.

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) | 1730kJ |
| | (kcal) | 417kcal |
| Fat | | 34.4g |
| of which | saturates | 20.54g |
| | mono-unsaturates | 9.63g |
| | poly-unsaturates | 1.79g |
| Carbohydrates | | 1g |
| of which | sugars | 0.1g |
| Protein | | 25.3g |
| Salt | | 2.35g |