



FINEST ENGLISH STILTON

A truly exceptional example of one of England's most famous cheeses, with a herby tang and rich creaminess.

PLU: 160

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (HR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Nottinghamshire	Rennet:	Traditional
Approx weight:	7.5kg	Style:	Blue
Accreditation:	PDO	Flavour:	Herby and rich
Rec. Drink:	Paxton's Vintage Port	Rind:	Natural
		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.

Such was the popularity of Stilton that others in the area started to produce cheeses similar in style and in 1910, the producers had the foresight to lay down methods of production to protect where the cheese could be made and its nature. The controls still exist today in the form of a Protected Designation of Origin (PDO). Amongst other things, this PDO specifies that the cheese has to be made with pasteurised milk within the counties of Nottinghamshire, Leicestershire and Derbyshire. Paxton & Whitfield Stilton is made by Cropwell Bishop in Nottinghamshire and comprises cheeses that have been graded and chosen to meet the flavour and texture profiles that we have put in place.

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.

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.

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.

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