

PEVENSEY BLUE

Pevensey Blue is a soft, creamy and rich tasting blue cheese made with Organic milk from cows that graze the Pevensey Levels.

PLU: 1403

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Blue (NHR)	Pasteurisation:	Pasteurised
Country:	Product of England	Rennet:	Traditional
Approx weight:	2.6Kg	Style:	Blue

Commentary

New to the scene, Pevensey Blue is a soft, creamy and rich tasting blue cheese made with milk from cows that graze the Pevensey Levels in Sussex. A delightful Gorgonzola Piccante-like cheese with a creamy, syrupy & hazelnut aftertaste. This blue is a crowd pleaser, on the gentler side of the classic blue cheese. It encompasses a sweet & fudgy flavour married with its earthy notes to really bring together an unusual cheese, bound to win over any blue lover.

Pevensey Blue is a co-owned collaboration, crafted by husband and wife team Martin and Hazel Tkalez - with the milk produced by David and Marian Harding at Court Lodge Farm.

Winner's at the Artisan Cheese Awards 2022:

Gold: Best Blue Cheese
Gold: Best New Cheese
Gold Best English Cheese

Technical Specification

Ingredients: Cow's Milk , Salt, Traditional Rennet, Starter Cultures

Place of provenance: Product of England

Allergens: Milk and derivatives

Storage:

Instructions for use:

Supplied by: Pevensey Cheese Company Limited, Hockham Farm, Tilley Lane, Boreham Street, BN27 4UT

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	387kJ
	(kcal)	1599kcal
Fat		34.5g
of which	saturates	25g
Carbohydrates		>0.1g
Protein		22.2g
Salt		2.23g