

## BARKHAM BLUE

A creamy, slightly open textured cheese with a rustic rind and a yellow, moist interior streaked with blue veins

PLU: 819

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Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Berkshire	Rennet:	Vegetarian
Approx weight:	1 Kg	Style:	Blue
Rec. Drink:	Monbazillac	Flavour:	Buttery and spicy
		Rind:	Natural
		Own Milk:	No

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## Commentary

Barkham Blue cheese is a relatively mellow blue, with a peppery tang to the blue and rind.

Barkham Blue has a wonderful creaminess due to its rich milk. When young it is firm and dense with wonderful grassy notes. As it matures it softens and the buttery quality of the milk is more evident. The cheese melts in the mouth and never leaves the harsh metallic taste sometimes associated with blue cheeses.

A unique, artisan blue which has a distinctive appearance. The whole mould ripened cheese is just under 1kg in weight, ammonite shaped and covered in an attractive, natural, rustic rind. The deep yellow moist interior is spread with dark bluey green veins.

There is a fundamental difference to how the French cheese market works and how we make cheese in the UK. By and large, in France they work very much within the AOC naming system - as such there will be many makers of Comte, Roquefort, Camembert de Normandie etc etc etc, and our job as mongers is to seek out the very best maker of these iconic cheeses. In the UK, with a couple of notable exceptions like Cheddar or Stilton, cheeses tend to be made by a single farm, dairy or family. This means that when those makers no longer want to continue, for example they would like to retire, we face the very real possibility of losing that cheese for forever.

Barkham Blue has been produced by the Rose family in Berkshire for over 20 years, winning many awards for this unique ammonite shaped blue cheese. Recently, they took the decision that it was time for them to 'hang up their aprons' and explore new adventures. However, we are absolutely thrilled that rather than lose this cheese to the midst of time, Barkham Blue will be returning to our counters! Cheesemaking must be in the blood for this family, as Sandy Rose's cousin is none other than Anne Wigmore of Village Maid Cheese. The Wigmore family recently started making Barkham Blue alongside their stalwart cheeses Waterloo, Wigmore and Maida Vale and we are confident that it will be as delicious as ever.

Barkham Blue is produced with milk from Channel Island cows. Sandy's father had farmed this breed and the origin of the recipe was based on her desire to make a cheese specifically from this incredibly rich and golden milk - no mean feat for a blue cheese, where fatty rich milk can cause a few hurdles in cheese make. It's a milk that the Wigmore family also use in their Waterloo cheese and are very comfortable working with. It had the most delicate, thin rind and a delicious texture like cold butter.

If you're looking for a drinks pairing, the creamy, gently spiced Barkham Blue is fantastic when contrasted by the sweet, juicy dark fruit of Paxton's Vintage Port.

2022 Great Taste Award Winner

2019 World Cheese Awards: Gold

2018 British Cheese Awards: Gold

2017 World Cheese Awards: Gold

Cheese weights ordered in multiple quantities are always cut as one large piece, unless otherwise requested in the delivery notes section of checkout

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## 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)	1550kJ
	(kcal)	374kcal
Fat		32.3g
of which	saturates	23.1g
	mono-unsaturates	5.9g
	poly-unsaturates	0.7g
Carbohydrates		2.8g
of which	sugars	1.9g
Protein		17.9g
Salt		0.9g