



HARBOURNE BLUE

One of only a few blue goats' milk cheeses, Harbourne Blue is made in the Dart Valley and has a sweet herbaceous flavour

PLU: 148

Sold as:	Weighed /Kg	Organic:	No
Category:	British Goat - Blue (NHR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Devon	Rennet:	Vegetarian
Approx weight:	3 Kg	Style:	Blue
Rec. Drink:	Monbazillac	Flavour:	Sweet and herbaceous
		Rind:	Natural
		Own Milk:	No

Commentary

Harbourne Blue is made by Ben Harris at Ticklemore Dairy. The dairy was originally set up by Robin Congdon, one of the first pioneers in the 1970s to revive the tradition of milking sheep in the UK. He started off with thirty sheep on a smallholding near Exeter and initially produced yoghurt and soft cheeses which he took to London once a week to sell. Within a few years he was introduced to Maurice Ash who was connected with the Dartington Hall Estate and the two went into partnership on a larger farm alongside the River Dart. Here Robin developed Beenleigh Blue, named after the hamlet in which it was first made and later Harbourne Blue named after the tributary of the Dart which flows through Beenleigh. Ben joined the dairy in the early 2000s, having been brought up on a dairy farm and having worked in all areas of the cheese dairy, starting off with the pasteurising of the milk and the care of the cheese once it has been made. He is now in overall charge of the dairy and is the main cheesemaker. Robin serves in an administrative capacity and as backup cheesemaker; he does most of the milk collections.

Ticklemore believe that the quality of the milk is as important as the skill of the cheesemaker. This is dependent on various factors but especially the health and welfare of the animals, the breeding of the animals, their nutrition and the pasture they graze upon. Their farmers are not Organic in the strictest sense but certainly "low input". It is their belief that making cheese is in no way similar to cooking: the cheesemaker merely steers the milk in a particular direction guided by the quality of the milk itself. Cheesemaking is a natural process onto which certain controls are imposed. Since Ticklemore do not produce the milk themselves, they deem it necessary to pasteurise all the milk they use. They use the low temperature, long hold system as this leaves more beneficial enzymes in the milk.

Harbourne blue is made using the milk of Jon Perkins goats' at Parsonage Fram, Dartington. The taste of Harbourne is quite variable over the season, occasionally it can be very strong but more often it has a sweet, clean, fresh taste.

Technical Specification

Ingredients: Goats' 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)	1625kJ
	(kcal)	392kcal
Fat		33.3g
of which	saturates	21.9g
	mono-unsaturates	8.6g
	poly-unsaturates	0.9g
Carbohydrates		0.4g
of which	sugars	<0.1g
Fibre		<0.5g
Protein		22.7g
Salt		1.8g