

LEEDS BLUE

PLU: 1606

Sold as:	Weighed /Kg	Type of Milk:	Sheep
Category:	British Sheep - Blue (NHR)	Pasteurisation:	Pasteurised
Country:	Made in England	Rennet:	Traditional
Region:	Leeds	Style:	Blue
Approx weight:	1.5kg	Flavour:	Rich and creamy
Rec. Drink:	Wine/Port	Rind:	Natural
		Own Milk:	No

Commentary

Mario Olianas, an Italian chef by trade made home in Yorkshire and set about producing a range of Italian-inspired ewe's milk cheeses from his home in Adel.

Leeds Blue is a perfectly aged 30 days cheese which helps contribute towards a beautifully rich, creamy and semi-piquant flavour.

Leeds Blue has won Gold at the International Cheese Awards, Gold at the Artisan Cheese Awards as well as Gold and Silver at the World Cheese Awards.

Technical Specification

Ingredients: Pasteurised Sheep's Milk (Milk)

Place of provenance: Made in England Otley

Allergens: Milk

Storage:

Instructions for use:

Supplied by: Yorkshire Pecorino Cheese Ltd, The Dairy Yard, Gay Lane, Otley, LS21 1BR

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1363kJ
	(kcal)	328kcal
Fat		24.9g
of which	saturates	16.14g
Carbohydrates		3.5g
of which	sugars	1.3g
Protein		22.3g
Salt		1.87g