

SPARKENHOE SHROPSHIRE BLUE

PLU: 1267

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Blue (NHR)	Pasteurisation:	Unpasteurised
Country:	Made in England	Rennet:	Traditional
Region:	Warwickshire	Style:	Blue
Approx weight:	8kg	Flavour:	Creamy, nutty, sweet
		Own Milk:	Yes

Commentary

Leicestershire Handmade Cheese Company is located in Upton, a small hamlet in the South West Leicestershire countryside on a working dairy farm called Sparkenhoe Farm. David and Jo Clarke are dairy farmers whose families have farmed in the area for generations and have now built an enviable reputation for making the only raw milk, clothbound, farmhouse Red Leicester in the UK.

Lightly laced with blue, this creamy cheese is made with unpasteurised milk and coloured with annatto. The orange hue contrasts beautifully with the blue veins leaving a cheese that is not only a pleasure for the eyes but also the taste buds.

2020 Great Taste Award 3 stars

Technical Specification

Ingredients: Cows (Milk), Starter Culture, Renent, Annatto, Salt

Place of provenance: Made in England Nuneaton

Allergens: Milk

Storage: Keep refrigerated

Instructions for use:

Supplied by: Leicestershire Handmade Cheese Comany, Sparkenhoe Farm, Upton, Nr Nuneaton, Warwickshire, CV13 6JX

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1708kJ
	(kcal)	412kcal
Fat		36g
	of which saturates	23.7g
Protein		22.8g
Salt		2.1g