

CROPWELL BISHOP WHITE STILTON

A fresh-tasting creamy cheese with a crumbly, but soft texture.

Our White Stilton is made by The Skailes family at Cropwell Bishop Creamery in

PLU: 1608

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	Dairy	Pasteurisation:	Pasteurised
Country:	Made in the UK	Rennet:	Traditional
		Style:	Blue

Commentary

Our White Stilton is made by The Skailes family at Cropwell Bishop Creamery in Nottinghamshire, who have been making and selling cheese for more than 160 years

White Stilton adheres to the same PDO protection standards as Blue Stilton, but is not made with penicillium roqueforti mould, which causes the blue veining. As a result, the cheese has a fresh, delicate flavour and a crumbly texture. It may be less famous than its big blue brother, but it's just as delicious and definitely worth a try when you're looking for something more subtle.

The milk used to make Stilton is a blend of morning and evening milk to which starter culture and rennet is added. Once curds have formed, the whey is drained, and the curds are hand ladled from the vat to the 'table' where they settle overnight. The following day, the curds are milled, salted and transferred by hand into cylindrical moulds. After a week when the cheeses have started to develop, they are taken out of the moulds and the rind is smoothed down. They remain in the ripening room for a further four to six weeks so that the cheese is bright and fresh and yoghurty.

A fresh-tasting creamy cheese with a crumbly, but soft texture. White Stilton pairs very well with fruit, especially apricots, blueberries, dates and orange

Technical Specification

Ingredients:	Milk Salt Vegetarian Rennet Starter Cultures
Place of provenance:	Made in the UK
Allergens:	Starter Cultures*
Storage:	Keep Refrigerated at 0 - 5 ° C
Instructions for use:	

Supplied by: Cropwell Bishop Creamery Ltd , Nottingham Road, Cropwell Bishop, Nottingham, NG12 3BQ

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1515kJ
	(kcal)	369kcal
Fat		31.6g
of which	saturates	19.2g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		20.2g
Salt		1.5g