

MRS BELLS BLUE

A smooth ewe's milk blue, with a balanced sweetness and a lingering saltiness

PLU: 1186

| | | | |
|----------------|----------------------------|-----------------|---------------|
| Sold as: | Weighed /Kg | Organic: | No |
| Category: | British Sheep - Blue (NHR) | Type of Milk: | Sheep |
| Country: | Made in England | Pasteurisation: | Pasteurised |
| Region: | Yorkshire | Rennet: | Vegetarian |
| Approx weight: | 1.5kg | Style: | Blue |
| | | Flavour: | Smooth, Salty |
| | | Rind: | None |
| | | Own Milk: | No |

Commentary

Shepherd's Purse Dairy began making cheese in the 1980s, when the founder, Judy Bell, set out on a mission to create quality dairy alternatives for cow's milk allergy sufferers. Based in North Yorkshire, this award winning family run business is now owned by Judy's daughters; Caroline and Katie.

Mrs Bell's Blue is named after the founding cheesemaker, Judy. The cheese is produced in small vats and after the first 24 hours of turning and formation, each cheese is hand salted. Each batch is then matured for a minimum of 10 weeks. This achieves the complex blue flavour that's comparable to Roquefort but creamier and more mellow.

The milk's meadowy sweetness and the cheese's saltiness deliver a rich, complex flavour. Milder than a Roquefort but punchy enough for any blue cheese fan. Thanks to the sheep's milk, the paste is bright white which contrasts beautifully with the soft grey/green marbling of the blue vein.

This British Blue has won over 75 awards both in the UK and internationally. It's a favourite of Raymond Blanc and Rick Stein.

Technical Specification

Ingredients: Milk, Salt, Vegetarian Rennet, Mould Culture

Place of provenance: Made in England Newsham

Allergens: Gluten, Milk

Storage: Store in cool, dry place

Instructions for use:

Supplied by: Shepards Purchase Cheeses Ltd, Leachfield Grange, Newsham, Thirsk, North Yorkshre, Y07 4DJ

Nutritional Information

| Typical Values | | per 100g |
|----------------|-----------|----------|
| Energy | (kJ) | 1610kJ |
| | (kcal) | 388kcal |
| Fat | | 32.9g |
| of which | saturates | 19.8g |
| Carbohydrates | | 1.9g |
| of which | sugars | 0.7g |
| Fibre | | <0.5g |
| Protein | | 21.1g |
| Salt | | 1.77g |