

COLSTON BASSETT STILTON

A rich and creamy Stilton cheese with a subtle, lingering complexity.

PLU: 1466

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Blue (NHR)	Pasteurisation:	Pasteurised
Country:	Product of England	Rennet:	Vegetarian
Region:	Nottinghamshire	Style:	Blue
Approx weight:	8Kg		
Accreditation:	PDO		

Commentary

Colston Bassett is an award-winning blue Stilton cheese that is creamy in colour and has blue veins running throughout. The texture of this delightful cheese is smooth with an enjoyable mellow flavour, without a sharp acidic taste.

Hand-made by Billy Kevan and his team in Nottinghamshire, Colston Bassett Stilton is one of the last remaining hand-ladled Stiltons. Colston Bassett dairy has been making cheese for over one hundred years and the farming co-operative, which was first established in 1913, is still in operation today.

Like all great Stiltons, Colston Bassett pairs perfectly with Port. We recommend our Paxton & Whitfield Tawny Port.

Technical Specification

Ingredients:	Cows Milk Penicillium Roqueforti Starter culture Rennet Salt
Place of provenance:	Product of England
Allergens:	Milk, Milk products and lactose.(lactose, casein and whey)
Storage:	Storage: 0-5C (Ideally 0-2)
Instructions for use:	
Supplied by:	Colston Bassett Dairy, Harby lane, Colston Bassett, Nottinghamshire

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1701kJ
	(kcal)	410kcal
Fat		35.0g
of which	saturates	23.0g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		23.7g
Salt		2.0g