

FINEST ENGLISH STILTON JAR 250G

Rich & creamy premium blue Stilton crumbled into a collectable Paxton & Whitfield jar with a clarified butter seal.

PLU: 945

Sold as:	Each	Organic:	No
Category:	British Cow - Blue (HR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Nottinghamshire	Rennet:	Vegetarian
Approx weight:	250g	Style:	Blue
Accreditation:	PDO	Flavour:	Herby and rich
Rec. Drink:	Paxton's Vintage Port	Rind:	None
		Own Milk:	No

Commentary

Our iconic Stilton jars are a perfect gift for cheese lovers. Our award-winning Stilton is crumbled into these collectable jars, and covered with a wax seal to ensure the quality of the product. When crumbled into a jar, the texture of the cheese is softer and creamier than you would expect from piece of Stilton cut from a whole cheese. Our current jars are dated until February 2020 so that the cheese can be enjoyed well after Christmas.

There has always been a degree of uncertainty about the evolution of Stilton Cheese, but thanks to extensive research we now have a clearer knowledge of the origins and how Stilton Cheese evolved. 19th and 20th Century texts suggested that Stilton Cheese was never made in the village of Stilton and that it simply got its name because it was there that the cheese was first sold. This gave rise to many theories, including that concerning a lady by the name of Frances Pawlett, a renowned cheesemaker from Wymondham, near Melton Mowbray in Leicestershire. It is said that in the 1740's she supplied cheese to Cooper Thornhill, the landlord of the Bell Inn in the village of Stilton. These, we believe, were blue veined cheeses.

Historical evidence has also been researched which suggests that a cream cheese was being made and sold in and around the village of Stilton possibly in the late 17th Century and certainly in the early 18th Century. Either way, it is clear that Stilton Cheese as we know it today was developed in the Melton Mowbray area.

Such was the popularity of Stilton that others in the area started to produce cheeses similar in style and in 1910, the producers had the foresight to lay down methods of production to protect where the cheese could be made and its nature. The controls still exist today in the form of a Protected Designation of Origin (PDO). Amongst other things, this PDO specifies that the cheese has to be made with pasteurised milk within the counties of Nottinghamshire, Leicestershire and Derbyshire. Paxton & Whitfield Stilton is made by Cropwell Bishop in Nottinghamshire and comprises cheeses that have been graded and chosen to meet the flavour and texture profiles that we have put in place.

The milk used to make Stilton is a blend of morning and evening milk to which starter culture, rennet and blue mould culture 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 over night. 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 4 weeks before they are pierced with stainless steel needles to encourage air to reach the interior of the cheese to spread the growth of the characteristic blue veining. Paxton & Whitfield cheese is then matured to approximately twelve weeks before it gets sold from the shops.

Some of this Stilton gets chosen to be crumbled into our collectable jars, and is then covered with a clarified butter seal to ensure the quality of the product.

Technical Specification

Ingredients:	Cows' Milk , Salt, Rennet, Dairy Cultures (Milk) , Mould Cultures, Clarified Butter (Milk) 12%
Place of provenance:	Product of England
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1700kJ
	(kcal)	410kcal
Fat		35.0g
of which	saturates	23.0g
	mono-unsaturates	9.2g
	poly-unsaturates	1.2g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		23.1g
Salt		2.0g