



BLUE STILTON CROPWELL BISHOP



CODE	46820
COUNTRY OF ORIGIN	England
TYPE OF MILK	Cow's milk

Blue cheese, one of the few British PDO cheeses

DESCRIPTION	Blue cheese produced with pasteurised cow's milk
APPEARANCE	It has a natural, hard, wrinkled rind that is grey-brown in colour. The paste is pale amber with uniform blue veins, and is compact, creamy and fairly crumbly
TASTE	On the palate, the cheese is smooth and buttery, with a rounded, mature, rich and spicy flavour. The initial sweetness gives way to more complex notes of cooked butter, undergrowth, mushrooms and damp cellars
PRODUCER	Cropwell Bishop Creamery - Nottingham - Inghilterra
CURIOSITY	Only six dairies in the three regions of Derbyshire, Leicestershire and Nottinghamshire are authorised to produce Stilton, according to the rules laid down in the specifications. It takes 78 litres of milk to produce an 8 kg wheel of Stilton
SUGGESTIONS	A table cheese, it is also perfect in salads, spread on celery hearts or other raw vegetables, in jacket potatoes instead of butter, or on pizza. Delicious with sweet wine jelly or paired with a rich sake with pronounced umami notes

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