CALENDAR
CHEESE COMPANY

CROZIER BLUE

700928 GRUBB CROZIER BLUE
J&L GRUBB

ORIGIN	Tipperary, Ireland
CLASSIFICATION	Farmhouse
MILK SOURCE	Ewe (suitable for vegetarian)
FAT CONTENT	45%
TYPE	Blue
FORM	1.4kg
APPROXIMATE AGE	8-14 weeks

CHARACTERISTICS

Crozier Blue is made from pasteurised sheeps' milk, vegetarian rennet and penicillin culture. During the milking season the ewes are fed exclusively on the rich fertile limestone based pastures of Tipperary. This produces the distinctive buttery sweet milk which is balanced by the penicillin cultures and salt added to the cheese.

Only available seasonally, Crozier Blue has an off white interior appearance, this is typical of sheep's milk cheese. Crozier Blue has a beautiful soft velvety texture with a mild yet sweet flavour. When young, it is crumbly and subtle, but becomes stronger and creamier with age. It is full, sweet, rich and cream-like mouth feel, with notes of salt and toasted nuts.

Note: A crozier (also called a pastoral staff) is a symbol of the Good Shepherd and is carried by bishops of the Roman Catholic, Anglican, and some European Lutheran churches

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