

COLSTON BASSETT

Stilton PDO 8kg selected by Neal's Yard Dairy

Origin: Nottinghamshire, England

Classification: Artisan Milk: Cow's Milk

Type: Blue

Form: 8kg wheel Item Code: 703959



Colston Bassett is one of the smallest producers of Stilton and has been doing so since 1913. Their cheeses are rich, complex and long lasting in flavour.

A limited quantity of Stilton is made at the dairy to a traditional recipe exclusively for Neal's Yard Dairy using animal rennet, which creates a delicate, friable texture and long, complex flavour. Curds are hand ladled into cylindrical moulds; a time-consuming and painstaking process, but one that helps to preserve the structure of the curd and deliver a smooth rich textured cheese.

The piercing takes place later in the maturation process in order to strike the right balance between creamy, flavoursome paste and blue mould.

During maturation, the crusty rind forms naturally, encouraged by rubbing and brushing, and after spiking, blueing radiates from the centre. This is a buttery, silky cheese with an elegant sweetness.

