

# calendar

distributors of the finest foods

## Organic Stilton PDO 8kg SELECTED BY WILL STUDD

Origin: Nottinghamshire, England  
Classification: Artisan  
Milk: Cow's Milk  
Type: Blue  
Form: 8kg wheel  
Item Code: 704559



This traditionally produced Stilton is carefully selected for its deliciously moist, creamy texture and salty blue syrupy finish.

Traditionally produced using organic milk and hand-ladled curds, the surface of each young Stilton is carefully rubbed up by hand the old fashioned way. This encourages a natural crusty rind to form as the cheese matures in humidity-controlled cellars. After needling and ripening in the cellars for at least two months, the resulting cheese has a moist, creamy texture and salty blue syrupy finish.

The philosophy behind the 'Selected by Will Studd' label is a range of cheese with the finest provenance, texture, aroma, and flavour. Will Studd is an international cheese expert who has spent his life travelling, filming and writing extensively about cheese around the world.



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