



STELLA'S
P A N T R Y

Colston Bassett Shropshire Blue

Origin: Nottinghamshire, England
Milk Source: Pasteurised Cow's milk
Rennet Type: Microbial (non-animal)
Style: Blue
Size: 7kg drum
Approximate Age: 10 weeks minimum



Shropshire blue has been described as a cross between blue Stilton and blue Cheshire with *Penicillium Roqueforti* producing the blue veining and annatto adding the mandarin orange colour.

Tasting Notes: Shropshire Blue is a firm cheese that has a deep orange-brown rind, sharp strong flavour and a slightly spicy aroma. It is slightly sourer, but sharper, than Stilton and generally creamier. A hint of nutty caramel sweetness behind the spicy blue tang.

Uses: Cheese platter, salads, soups

Wine Match: Port, dark ale

Try with: Muscatels, fig or quince paste, crusty bread