



STELLA'S
P A N T R Y

Cropwell Bishop Stilton

Pronunciation: Still-ton

Origin: Leicestershire, England

Milk Source: Pasteurised Cow's milk

Rennet Type: Microbial (non-animal)

Style: Blue

Size: 7kg wheel

Approximate Age: 4 months



Stilton is one of the few British cheeses covered by PDO rules and according to law can only be made in the small areas of Nottinghamshire, Leicestershire and Derbyshire with pasteurised cow's milk. There are only 9 producers of stilton; Colston Bassett Dairy, Cropwell Bishop Creamery, Long Clawson Dairy, Tuxford and Tebbutt, Websters Dairy, Hartington Dairy Crest and Quenby Hall.

Tasting Notes: Stilton is full, rich and creamy with complex flavours of honey, leather, tobacco and molasses. The aroma is huge and spicy; the rind is edible and very pungent. The texture is dense and crumbly great for cooking with.

Uses: Cheese platter, tarts, soup, salad

Wine Match: Port, dark craft beer

Try with: Panforte, Cannibal creek rye sourdough, Miellerie honey