



WILL STUDD - HAND LADLED TRADITIONAL STILTON MADE WITH ORGANIC MILK Selected by Will Studd

Origin

Nottinghamshire, England

Milk Source

Organic Cow's Milk

Type

Blue

Pairing

Port and Dessert Wine

All great cheese starts with good quality fresh milk, so it's no coincidence that the flavour of this unique traditional English Stilton begins with the use of certified organic milk.

Unlike its industrial counterparts, this cheese is hand-made in small batches from curds gently set with a small amount of rennet. These are then ladled the old-fashioned way to drain. After salting and hooping, the young cheese is carefully 'rubbed up' to encourage a natural crusty rind to form around the outside of the cheese as it ripens in humidity-controlled cellars over several months.

The result is an exceptional Stilton with a deliciously moist, creamy texture and salty blue syrupy finish.



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