

# Beenleigh Blue



Robin Congdon has been involved in the art of cheesemaking since the 70's. He is a huge fan of Roquefort and always wanted to recreate the style of this famous cheese from his dairy in Totnes.

Beenleigh Blue is what ensued from years of meticulous endeavours. If the end result is not quite as close an expression of the Aveyron terroir, it is nevertheless a true representation of Devon's climate & soil.

Milk is sourced from Orchid Meadow Farm near Shaftesbury where the property is run under organic methods.

Ben Harris who joined Robin several years ago oversees the cheesemaking process. They mostly use ewe's milk from springtime when it is at its best and make as much Beenleigh as they can, holding some at cold temperature for later release. This explains the variation in cheeses released throughout the year going from light and fresh to richer and creamier towards the year-end.

## Milk & Texture:

Pasteurised ewe's milk.

Semi soft blue veined cheese with a fresh & crumbly texture.

## Flavour:

Intense flavours, fresh, toasty with hints of sweetness.

Ticklemore Cheese also produces two other notable cheeses: Devon Blue made from cow's milk as well as a goat's cheese named Harbourne Blue.

