



Award winning traditional hand made blue cheese; Two Hoots is made at a family-run business in the village of Barkham, near Wokingham.

Sandy Rose and husband Andy make the distinctive Barkham Blue using pasteurised Jersey and Guernsey cow's milk and vegetarian rennet.

Their saucer shaped blue was voted Supreme Champion, Best English Cheese and Best Blue Cheese in 2008.

With its rich and creamy texture, yellow interior and blue veins, Barkham Blue is described as a sweet, spicy blue with a peppery aromatic taste!

Flavour:

Creamy & moreish, adorned by spicy hints & "melt in the mouth" flavours.

Milk & Texture:

Pasteurised cow's milk.

Semi soft blue veined cheese with a creamy texture & a natural rind.

