

Stichelton



In order to recreate the flavours of yesteryears, leading cheesemaker Joe Schneider (formerly of Daylesford Organic) with the help of Randolph Hodgson, is making an unpasteurised classic blue cheese from a dairy on the organic Welbeck Estate in Nottinghamshire.

Stichelton carries the name of the ancient market town where the famous cheese was once sold. It is made in one of the three counties that are allowed to produce Stilton. It tastes and smells like a Stilton but cannot be so called as it is made from raw milk.

Joe has put his heart and soul into the making of his “new” cheese and he could not have hoped for better success; Stichelton is one of the most talked about cheeses of the decade, receiving praises from food critics and celebrity chefs alike.

Flavour:

Rich & smooth, with fresh aromas & hints of sweetness balanced by a savoury piquant & a long lasting finish.

Milk & Texture:

Unpasteurised cow's milk.

Delicate, creamy texture.

