

Cashel Blue

Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Vegetarian rennet

Location: Fethard, Tipperary



Cashel Blue has a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste. This is an easy-eating blue cheese with a pleasantly buttery texture.

At the time that Louis and Jane Grubb started making cheese, there was no blue cheese being made in Ireland. They were a part of the resurgence of Irish farmhouse cheesemaking which had started in the late seventies.

In 1985, we placed our first order of Cashel Blue, being the first to bring the cheese into the UK.

