

# Colston Bassett Stilton



Milk type: Cow

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Milk treatment: Pasteurised

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Coagulant type: Animal rennet

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Location: Colston Bassett, Nottinghamshire

Stilton is one of Britain's best known cheeses, and the Colston Bassett that we buy has an ideal balance of fruity and floral blue veining and creamy, buttery paste.

Billy Kevan and his team make this Colston Bassett Stilton to a unique recipe exclusively for Neal's Yard Dairy.

We have worked with Billy Kevan over many years to perfect the recipe he makes for us. We look for a Stilton that is buttery and silky in texture, but still has plenty of flavour. We also sought a cheese with the right balance between creamy paste and blue mould, so in our cheeses, the piercing (which allows the air to activate the blue mould) happens later in the maturation process, when the cheese has developed more flavour.

Unlike Colston Bassett sold elsewhere, our cheeses are made with traditional rennet, which imparts a longer, more complex flavour.

