

Crozier Blue



Milk type: Sheep

Milk treatment: Pasteurised

Coagulant type: Vegetarian coagulant

Location: Fethard, Tipperary

The flavours of this cheese range from sweet to spicy and sheepy, depending on age and batch. The texture is silky and soft, sometimes with a crunch within the blue veining.

Crozier Blue is made by head cheesemaker Gert van den Dikkenburg using milk from the specialised production of two local farmers, Michael Crosse and PJ Pollard.

Our relationship with the Grubb family dates back to 1995 when we began selling Cashel Blue. We have been selling Crozier Blue since the family began making it in the 1990s.

