

# Harbourne Blue



Milk type: Goat

---

Milk treatment: Pasteurised

---

Coagulant type: Vegetarian rennet

---

Location: Totnes, Devon



Harbourne Blue has yoghurt, clean flavours, tending towards the floral and aromatic. It usually has very light blue veining and a crumbly texture.

Harbourne Blue is one of three cheeses made by Ben Harris and his team at Ticklemore Dairy in Devon. Harbourne follows a Roquefort recipe, but uses goat's milk which gives it a style entirely of its own.



We visit Ticklemore Dairy in Devon twice a year to taste and select batches with cheesemaker Ben Harris. He also visits us at least twice a year, and we enjoy putting our heads together and considering the progress of his cheeses.

When the Harbourne Blue arrives with us, the younger cheeses we receive stay on for a further 10 weeks to become Spa Blue: a cheese with completely different characteristics, and a testament to the power of maturation.