

Sparkenhoe Blue



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Leicestershire, England



A deeply savoury blue cheese with a richly dense and chewy texture. This cheese has a crisp white paste with faint, fine blue veining.

Please note: this cheese is only available via wholesale and in our shops.

Sparkenhoe Blue is an exciting new cheese from the producers of Sparkenhoe Red Leicester. Having grown up around his parents cheesemaking, second generation cheesemaker Will Clarke has been developing Sparkenhoe Blue since late 2017.

We have been working with the Clarke family for about 12 years and have developed a great relationship with them. Their blue cheese venture was motivated by a few factors. Firstly, they wanted to channel more of their milk production into cheese. Cheese has a better margin than milk, so it is wise to convert as much liquid milk to cheese. Secondly, David and Jo's son Will was ready to take a more active role in the business. Creating a new cheese gave him a new challenge and an avenue through which to explore his own cheesemaking skill. Stilton-recipe cheese is traditional to their area. In deciding to make a blue cheese, it made sense to them to take inspiration from this much-loved territorial cheese.



We continue to work closely with Will, discussing feedback from our customers regarding flavour and texture. On our monthly farm visits we taste through all the batches together to select our cheeses. This feedback loop helps us both to understand the cheese throughout the make and maturation process.