

Stichelton



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Welbeck, Nottinghamshire



Stichelton can exhibit a multitude of long lasting flavours ranging from green apples to beef stock. It has a juicy acidity and toasty, biscuity notes towards the rind. The texture tends to be soft and creamy.

Joe Schneider has been making raw milk, blue cheese at Stichelton Dairy since 2006.

As cheesemongers we aim to develop our understanding of farmhouse cheesemaking and explore traditional British cheesemaking recipes. Joe Schneider and our founding director Randolph Hodgson set out to make raw milk Stilton and Stichelton was born.

Joe uses only milk from the morning milking, very little starter and a very long make, 24 hours, allowing the natural flora in the milk to bring out the flavours. The curds are hand ladled, which gives a more delicate texture. Similar care is taken with maturing.

Perhaps most importantly, each cheese is tested for ripeness before it leaves the maturing room. There can be a great deal of variation in how the cheese tastes from batch to batch and seasonal variation is a factor too.

