

# BINHAM BLUE

## THE BASICS

<b>MAKE:</b>	Soft
<b>SUB MAKE:</b>	Predominantly Rennet set cheese for further ripening
<b>POST-MAKE:</b>	Internal (blue) mould
<b>SUB POST-MAKE:</b>	Natural rind
<b>TYPICAL AGE PROFILE:</b>	5 - 10 weeks
<b>APPROXIMATE WEIGHT(S):</b>	500g and 1.2kg
<b>DIMENSIONS:</b>	550g = 7-8cm , 1.2kg = 10cm, 550g = 8cm & 1.2kg = 15cm
<b>GEOGRAPHICAL ORIGIN:</b>	Wighton, near Wells next -the-Sea, United Kingdom
<b>PROTECTED STATUS:</b>	N/A
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>BREED OF COW:</b>	Brown Swiss
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL RENNET:</b>	Vegetarian
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	None



## THE STORY

A creamy melt in the mouth blue cheese produced by Catherine and Stephen at their Farm Copy's Green in Norfolk. Binham Blue was awarded Silver medal at the Artisan Cheese Awards in 2023.

Catherine and Stephen use sustainable and responsible cheesemaking techniques to develop their cheeses. Biomass technology fuels the energy at the farm, using an anaerobic digester (which uses farm waste) to generate heat, hot water and electricity. They were granted Green Farmers of the Year in 2006 and since then have adopted regenerative farming methods, reducing tillage, the use of fertilizers and sprays, promoting a better soil microbiome using cover crops. Commended in the CREAM Climate Sensitive Agriculture Awards 2023 and winners of Livestock Award from Aylsham Agricultural Association 2023.

## THE CHARACTER

The rind is grey and velvety and the paste a pale-yellow with pockets of blue. A subtle yet complex flavour profile, creamy, malty with sweet caramel.

### PERFECT PARTNERS:

Great in a tasting platter with pears, apricots (fresh or dried) and walnuts, drizzled with honey. Makes a lovely quiche with finely shredded fennel and leeks.