

CLAWSON FARMS SHROPSHIRE BLUE

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Internal (blue) mould
SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILE:	8-14 weeks
APPROXIMATE WEIGHT(S):	8kg
DIMENSIONS:	22.5cm , 25cm
GEOGRAPHICAL ORIGIN:	Leicestershire, England
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Various breeds
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL:	Vegetarian
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Long Clawson Dairy began making cheese in 1912 when 12 local farmers came together to form a co-operative. The business remains a co-operative today, owned by around 30 local dairy farms within 30 miles of the dairy in the village of Long Clawson in Leicestershire. Their milk is used to make Stilton, Shropshire Blue and a range of hard and flavoured cheeses. Clawson is best known for making Stilton, but has also won many awards for its Shropshire Blue.

It is made in a similar way to Stilton but with different starter cultures and the addition of annatto, which gives the paste a sunset orange hue. The cheese is aged in total for around 10-12 weeks. As stated in the separate entry for Shropshire Blue, there is disagreement about when and where Shropshire Blue was first invented. Despite the name, it is thought the cheese was never historically made in Shropshire. Today, most cheeses are made by Stilton makers in the East Midlands.

THE CHARACTER

Beneath the wrinkly rind, which can be golden brown through to dark grey, the interior of Shropshire Blue is a vivid orange colour with an open and crumbly texture, plus blue veins radiating from the centre. Dairy and savoury notes predominate with salty and sweet hints. Shropshire Blue is often perceived as being more mellow and nutty than Stilton.

PERFECT PARTNERS:

Fortified wines and dark ales are a great match, along with roasted nuts, dried fruit and honey.
