

# HUNTSMAN

---

## THE BASICS

<b>MAKE:</b>	Hard
<b>SUB MAKE:</b>	Cheeses which acidify in the vat
<b>POST-MAKE:</b>	Internal (blue) mould, Wrapped, Rolled or Processed
<b>SUB POST-MAKE:</b>	Natural rind, Artificial (plastic coating, wax coat, matured in vacuum pack)
<b>TYPICAL AGE PROFILE:</b>	3 months
<b>APPROXIMATE WEIGHT(S):</b>	2kg
<b>DIMENSIONS:</b>	9.6cm (H) x 11cm (W) x 22.2 cm (L)
<b>GEOGRAPHICAL ORIGIN:</b>	Leicestershire, England
<b>PROTECTED STATUS:</b>	N/A
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>BREED OF COW:</b>	Breed not specified
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL RENNET:</b>	Vegetarian
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	N/A



---

## THE STORY

Two cheeses in one, Huntsman was first developed in the 1960s and is made by layering Double Gloucester and Stilton in a single cheese. Vacuum-packed cylinders of pasteurised Double Gloucester, aged for around three months, are cut into circular slices, which are layered with slightly smaller circular slices of mature Stilton, matured for around 12 weeks. The pliable Double Gloucester, which is coloured orange with annatto, is shaped around the Stilton by hand, creating a cheese with five 1.5cm layers of cheese (three layers of Double Gloucester, two of Stilton).

Clawson 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. Their milk is used to make Stilton, Shropshire Blue and a range of hard and flavoured cheeses.

---

## THE CHARACTER

The Double Gloucester is smooth and golden with a creamy texture and savoury notes. It's balanced by the Stilton layers, which are crumbly with salty, savoury and lactic notes.

### PERFECT PARTNERS:

Clawson recommends British ales and dry whites, such as Chenin Blanc, to drink. It also melts well on burgers and steaks.