



Blue Shropshire



Blue Shropshire is a full flavoured yellow cheese with distinctive blue veining. A full fat semi-hard cheese with a smooth texture, each Blue Shropshire is made by hand and has an attractive golden russet coat.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1700	Carbohydrates	0.1
Energy kCal	410	Sugars	0.1
Protein	23.7	Fibre	0.0
Fat	35.0	Sodium	0.8
Saturated	22.7	Cholesterol	95.0
		Salt	2.0

INGREDIENTS

Pasteurised Cow's Milk, Salt, Rennet, Dairy Cultures, Blue Mould (Colour: Annatto)

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Blue Shropshire Pasta Salad

Ingredients

Serves 4

- 350g fusilli pasta (raw weight)
- 50g baby leaf spinach
- 200g smoked streaky bacon, chopped
- 50g pine nuts – lightly toasted
- 100ml crème fraiche
- 200g Blue Shropshire, crumbled
- Coarse ground black pepper

Method

- Add pasta to a pan of boiling water and simmer for 10-15 mins. until the pasta is soft in texture.
- Meanwhile chop the bacon and gently fry.
- Place cooked pasta into a bowl and add crème fraiche, carefully mix ensuring that the pasta does not break down too much.
- Add in the toasted pine nuts, bacon and baby spinach leaves.
- Season with coarse ground black pepper if required.
- Top the pasta dish with crumbled Blue Shropshire and serve immediately.

Also in Stilton® & Blues...

- Blue Stilton®
- Mature Blue Stilton®
- White Stilton®
- Blue Vinney

Wine pairings

- 10 Year Tawny Port or St Emilion



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