



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 FACTS

Typical values per 28g		Sugars - Less than 1g	
Energy kCal	110	Fiber - Less than 1g	
Protein	7	Sodium	220
Fat	10	Cholesterol	30
Saturated	6	Not a significant source of	
Carbohydrates - Less than 1g		Trans fat	

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

- 12oz fusilli pasta (raw weight)
- 2oz baby leaf spinach
- 7oz smoked streaky bacon, chopped
- 2oz pine nuts – lightly toasted
- 100ml crème fraiche
- 7oz 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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