

STILTON CHEESE



One of the best-known English cheeses is a relatively young cheese when compared to others in the country and its first production dates from the eighteenth century.

Stilton cheese bears the Protected Designation of Origin (PDO) label and to be a true stilton must meet certain rules such as only being produced in the Nottinghamshire, Derbyshire and Leicestershire regions and only with pasteurized milk from the place.

The shape should be the traditional cylindrical one and the cheese should form its own crust naturally.

Stilton cheese cannot be pressed and must have delicate blue veins at its center and the taste must be characteristic of stilton.

Stilton cheese is a blue cheese with that creamy texture like that of roquefort or gorgonzolla. The cheese goes through a maturation process of 4 to 6 months.

The best stilton cheese is made with summer milk and hits stores from September and is sold until Christmas. In England there is no Christmas without stilton cheese.

A cheese to be served after dinner and usually accompanied by a good port wine.