

CHEESEMAKER

Long Clawson Dairy

ORIGIN

Leicestershire, England

MILK TYPE

Cow, Pasteurized

RIND

None

FIRMNESS

Semi-Firm

HUNTSMAN

ABOUT

Huntsman Cheese is a unique combination of Double Gloucester and Stilton cheese produced by the Long Clawson Dairy, an accredited producer of the renowned Stilton Blue Cheese. Long Clawson was originally founded in 1911 and they now produce over 30 cheeses. Huntsman is made by layering the two cheeses on top of one another, like a layer cake, in either 3 or 5 layers. Huntsman has been in production since around 1982.

TASTE NOTES

Huntsman cheese is an exciting and unique tasting experience. Double Gloucester is a traditional English cheddar-style cheese, bold in colour and with a gentle, faint aroma. Blue Stilton is one of the most famous English blues. The aroma of the Huntsman is not too strong, even though Stilton tends to have a strong smell. The texture of both cheeses are smooth and supple, and are very complimentary to one another. Tasting this cheese is exciting! The creamy, robust Stilton turns out to be a wonderful companion to the creamy but more mellow Double Gloucester. The sharp flavour of the blue mixed with the cheddar well balanced and smooth.

PAIRINGS

Pair the unusual Huntsman with Merlot or Gamay for a lovely tasting experience.