

Fromage  
to Age  
Artisan cheese

from Aubrey Allen

# Cheese of the Week

## Pevensey *Blue*

With a slight saltiness and a creamy, buttery taste, the blue veins bring a mild sharpness and earthiness to this blue cheese. When aged it takes on a rich, tangy flavour.

### **about the cheese**

Made in January for April consumption

Pevensey Blue that is eaten in April are crafted in January when milk is at it's richest

### **High Butterfat & Protein Content**

Milk from cows in January contains the highest levels of butterfat and protein, resulting in a more unctuous and creamy cheese

### **about the cheesemakers**

Husband and wife cheese makers, produce award winning Pevensey Blue in East Sussex using organic milk from Court Lodge Farm whose herd graze on the Pevensey Levels - a National Nature Reserve.

Cows Milk  
Traditional Rennet  
Pasteurised  
2.8kg - 1.4kg

