

# Cheese of the Week

## Crozier Blue

A rich and creamy blue, that has a distinctive tang yet buttery well-balanced taste.

### about the cheese

A rich, well rounded blue with a creamy, buttery taste, offset by a touch of spice. This traditional blue is matured slowly for a minimum of 12 weeks. It's pleasing creaminess, can be traced directly to the the limestone-rich pastures of which the ewes graze on and which contributes to the sweet milk. Named after a very early piece of Irish silver, St. Patrick's Crozier, which can be found in the renowned Rock of Cashel in Ireland.

### about the cheesemakers

The Grubb family were the first Irish dairy to make blue cheese, having created Cashel Blue in 1984. Come 1993, Jane was no longer able to carry out day to day activities and she taught Geurt van den Dikkenberg, a Dutch Gouda maker, to make her Cashel Blue. Jane's husband Louis, ever the innovator, thought it would be interesting to experiment in making a sheep's milk version of Cashel Blue. In the early 1990s he introduced a few sheep onto the farm at Beechmount and Geurt set to work in creating Ireland's first sheep's milk blue cheese. Geurt is still head cheesemaker to this day, where the Grubb family blue cheeses have won numerous awards.

Ewes milk  
Vegetarian Rennet  
Pasteurised  
1.6kg

