



First made in 2013, **Cashel Cream Cheese** is our most recent offering. Made by blending semi-mature Cashel Blue® with natural cream cheese and a splash of fresh cream. Cashel Cream Cheese is unique in that it is a convenient spreadable cheese, made from 100% natural ingredients. Contrary to all advice offered during the development of this cheese, no stabilizers or preservatives are used.

Since we have started making it, Cashel Cream Cheese has received much praise and is noted for its easy to use qualities and approachable style, mild with a hint of blue cheese character. To enjoy spread on some bread, or for a simple treat heat up and enjoy as a dip or added to your pasta sauce.

What a Tweet!



I'll just mention in passing that Cashel Cream Cheese from @CashelBlue is concentrated decadence in a small tub.



Cashel Farmhouse Cheesemakers*, Beechmount,
Fethard, Co. Tipperary, Ireland
t: +353 52 6131151 e: info@cashelblue.com

Visit our website

www.cashelblue.com

Read our blog for more farm and cheese dairy news plus lots of recipes and stockist information



*J & L Grubb Limited trade as Cashel Farmhouse Cheesemakers

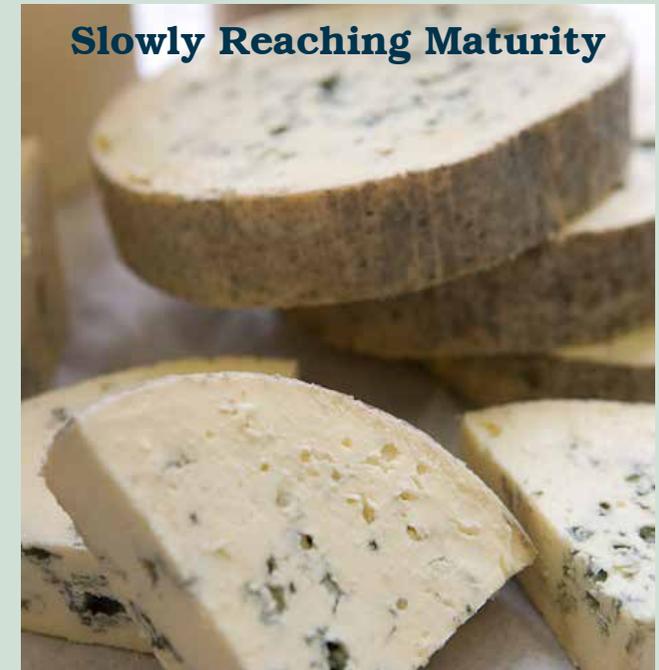
Louis Grubb and Stephen Baskin bringing the cows in from meadow



CASHEL

• IRISH FARMHOUSE CHEESEMAKERS •

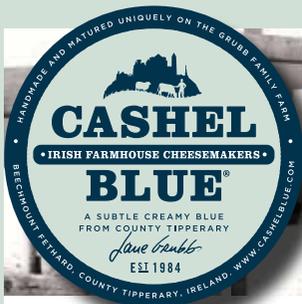
Slowly Reaching Maturity



Cashel Farmhouse Cheesemakers was established in 1984 by husband and wife team Louis & Jane Grubb on their family dairy farm, Beechmount in rural Tipperary. Today, 30 years on, the next generation care for the range of traditionally made semi-soft blue cheeses including Cashel Blue®, Crozier Blue and Cashel Cream Cheese, all cheese is made and matured on the farm.

"Cashel Blue delicious as always!"

Rachel Allen - Feb 2014



Jane Grubb with daughter Sarah piercing cheese, 1985

*"Blackpudding caramelized apple
Cashel Blue® and wholegrain
mustard on a sourdough role"*

Sandwich Idea as featured
in Oxmantown, Dublin

Our flagship cheese, Cashel Blue® was the first of its kind in both Ireland and the UK. Made from pasteurized but un-homogenized whole milk, the Cashel Blue® pedigree herd of Friesian cattle often graze the fields around the cheese dairy!

Cashel Blue® is an approachable blue cheese with an appealing gentle creaminess and gentle but not overpowering blue flavour. Sarah and Sergio Furno, cheese maturers, strive for a balance in the taste experience, where blueness is offset by creaminess, gentle saltiness and enduring flavour.



*Cutting the curds
by hand in traditional
open top vats*



Pear, roast onion, hazelnut and Cashel Blue® Cheese Salad

Serves 6

- 1 red onion, peeled
olive oil
- 3 pears (not too ripe)
- 30g unsalted butter
- 75g hazelnuts, lightly
toasted but not skinned,
halved
- 150g salad leaves,
a mixture of watercress
and baby spinach
- 175g Cashel Blue® cheese,
crumbled

- For the dressing:**
- 2 1/2 tsp white wine
vinegar
 - drop of Dijon mustard
 - salt and pepper
 - 4 tbs hazelnut oil
 - 2 tbs light olive oil
 - 1 1/2 tsp caster sugar
(or to taste)

Half the onion and cut it into crescent shaped slices. Put into a small ovenproof dish, drizzle with olive oil and season. Roast in an oven, preheated to 180 C, for about 20 minutes, or until soft with slightly caramelised tips. Keep warm.

Make the dressing by mixing all the ingredients together.

Half and core the pears, then cut them, lengthways, into slices 3/4 cm thick. Melt the butter in a frying pan and quickly saute the pear slices on each side till golden. Don't over cook them - they should still hold their shape.

Toss the salad leaves with the nuts, using most of the dressing, then divide this between six plates. Add the pear slices and the warm onion to each plate and scatter with the cheese. Drizzle each plate with the rest of the dressing and serve

*Enjoy Cashel Blue® with Belgian Trappist style
beer, toasted walnuts, fresh figs and pears.*

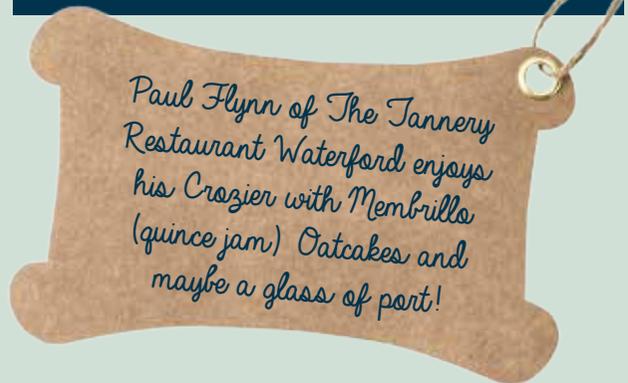


550 Friesland ewes coming in from grass for milking

Crozier Blue is the only sheep's milk blue cheese made in Ireland. All of the milk used to make this multi award winning cheese comes from a single flock of ewes located just a mile from the Rock of Cashel, the old seat of the Kings of Munster.

A creamy, delicate blue, Crozier Blue undergoes a long maturation period that imparts a unique depth of flavour accompanied by a gentle spicy note.

Crozier Blue is best enjoyed as part of a cheeseboard, but for something novel try cutting into cubes and dipping in some melted dark chocolate (min. 75% cocoa content.)



Sergio Furno
Cheese Maturer
recommends:

*Porter House
Hophead Ale and
Mature Crozier Blue*

