



CASHEL IRISH BLUE 1.4KG

Brand:

Country of Origin: [Ireland](#)

Classification:

Milk Source:

Fat Content:

Approximate Age:

PRODUCT DESCRIPTION

When Louis & Jane Grubb set out to make Cashel Blue in the early 1980's, their ambition was to create a farmhouse cheese that "truly represents the outstanding quality of Tipperary grass-fed milk." Today, more than 30 years later and in the hands of the 2nd generation, Cashel Blue® is still made by hand on the same 200 acre farm; Beechmount, in Co. Tipperary, Ireland.

When young, Cashel Blue is firm yet moist, with just a hint of fresh tarragon and white wine. With age, its true character emerges, mellowing to a rounder, spicier style. The interior softens, then when the cheese is at the peak of perfection it gives up the battle of the bulge and collapses, providing a challenge for the retailer but a treat for the connoisseur.

Note: Cashel Blue is named after the historic "Rock of Cashel," a medieval castle that was once the seat of the Kings of Munster, and where lore has it St Patrick commenced the conversion of the pagan Irish to Christianity by using a shamrock to explain the Holy Trinity, giving birth to one of Ireland's national symbols.