

Published based on [Blue Stilton Cheese: A Fortunate Discovery](#)

# **Blue Stilton Cheese: A Fortunate Discovery**

Blue Stilton Cheese is one delicious cheese referred to as the King of British Cheeses because of its versatile taste complementing several flavors and recipes. It is a rich, strong-flavored British Blue Cheese that is best served with a robust red wine.

[Blue Stilton cheese](#) is easily identified because of its unique characteristic the blue-green veins running from the core of the wheel, out. Although usually made from pasteurized cow's milk, it can also be made from sheep's or goat's milk that inspires a strong stir among tasters. So people either recommend it, or discourage it.

According to the story, blue cheeses like Stilton were actually a product of fate. According to the story, a hapless cheese maker left a half-eaten hunk of rye in the cheese caves. And when he returned a few weeks or months later, he found that the mold covering the bread had transplanted itself onto the cheese. The brave cheese maker tasted the cheese filled with mold, but instead of tossing it, blue cheese was born.

Stilton is a creamy blue cheese marbled with rich blue veins whose rich flavor mellows with additional aging. It has a sharp after taste that is great for a lot of dishes. Because Stilton cheese is not pressed, it remains crumbly and flaky, making it a perfect ingredient for salads, pastas, and pizzas. Stilton is sometimes found on desert platter with its creamy taste adding to the variety of flavors.

This British blue is one of the few protected origin cheeses made from pasteurized milk. It is made by heating the milk with rennet, allowing curdling. It is then stirred with the mold in, while making sure that the mold is evenly distributed in the cheese. The fun part of making Stilton cheese is when metal rods are inserted at random points on the cheese, in order for the air to get in. The rods remain in the cheese until it begins to grow mold because of the bacteria.

In Britain, Blue Stilton cheese is usually served during Christmas where it is enjoyed with a rich wine. moment where the pungent blue mold and salty cheese crystals meet the delicious port with all its sweet and fruity goodness is simply incomprehensible. That unique kick of Stilton offsets the sweet Port, while the wine makes the strong blue seem less powerful and more shaded.

If not for that happy accident, we would never be able to experience a delicious cheese by the fire during the cold season. Holidays will be warmer with the Blue Stilton, as it warms the cockles of your heart with every gulp of wine. But if Christmas is too long a wait, make everyday a holiday and get Blue Stilton Cheese today! Go buy it at your nearest [gourmet cheese shop](#).

You can also find this article published on [Blue Stilton Cheese: A Fortunate Discovery](#), and on the tag pages [cheese](#), [cooking](#), [desserts](#), [dining](#), [food](#).