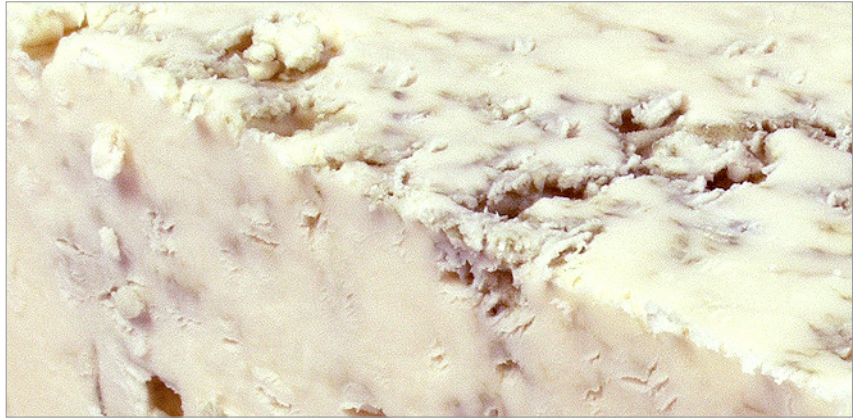


HARBOURNE BLUE



MILK	Pasteurised goats milk
RENNET	Vegetable rennet
MADE BY	Ben Harris & Robin Congdon
REGION	Sharpham Barton, near Totnes, Devon
FLAVOUR & TEXTURE	This cheese often has a rich almost puddingy sweetness, delicately floral, perfumey flavours and sometimes a strong, spicy kick. The spiciness lingers, but maintains a certain mellow sweetness and complexity.

Harbourne Blue was made after Robin developed his blue sheeps milk cheese, Beenleigh Blue. Blue goats milk cheeses are really rare (to our knowledge Robin's is the only one in Britain), and while the Harbourne is the Beenleigh recipe made with goats milk, it tastes completely different in its own lovely way.

Harbourne Blue has always been made with bought milk, unlike Beenleigh Blue. Whereas Robin used to farm sheep whose milk was used for the Beenleigh, he always bought the goats milk from a local farm. Currently it comes from a farm near Buckfast Leigh in Devon where they milk around 180 Toggenburg-Saanen goats. Subsequently it follows the same, quick setting recipe as Beenleigh and is also matured at around 5C in order to develop flavour slowly.

