

Title:

English Cheeses - The Glory Of Vintage Stilton

Word Count:

479

Summary:

Cheese was originally developed as a way of preserving milk. Now cheese is classed as a gourmet

Cheeses from different regions have their own characteristic texture and taste because the con

Keywords:

cheese, english food, english cheese, stilton, lancashire, red leicester

Article Body:

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Cheese is a very personal thing. Many people will not have foreign cheese. French people have

Camembert and Brie are made from pasteurised and from unpasteurised milk. Look for cheeses made

English cheese is what I was brought up on. My lunch used to be 1/4 of Lancashire cheese (and

Red Leicester cheese is another favourite. This has a nutty taste and should have cracks in it

Stilton cheese is made in Leicestershire and has blue veins running through it. You can buy ma

The extra cost for the vintage cheese is not high, yet the taste comparison is unbelievable. Y

If you eat vintage stilton without drinking a ten or twenty years old port with it you are mis

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