



Secret Stilton

STICHELTON DAIRY

Although owner Joe Schneider denies his Stichelton cheese is Stilton, the similarities are obvious: it is a creamy, blue cheese made within the geographical area required for Stilton – on the Welbeck Estate in Nottinghamshire. The chief difference is that it is made from raw milk – not pasteurised.

“Raw milk has a better flavour,” Schneider says.

Production began in October 2006 and has reached about 40 tonnes per year. Schneider says there is room for expansion, but insists 60 tonnes is his limit. “After that, quality might start to go downhill.”

He also admits the cheese has some way to go before it reaches its full potential. “We’re learning all the time,” he says.

All the same, there’s no trouble selling the cheese. Most of it finds its way into Neal’s Yard, which is a partner in the dairy.