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# HARPER & BLOHM

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CHEESE SHOP

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## BluGins

<b>ORIGIN</b>	Treviso, Italy
<b>MILK</b>	Cow
<b>RENNET TYPE</b>	Animal rennet
<b>STYLE</b>	Blue drunken cheese
<b>SIZE &amp; SHAPE</b>	2.5k wheels
<b>CLASSIFICATION</b>	Artisan
<b>APPROXIMATE AGE</b>	4 months

### CHARACTERISTICS

BluGins is a rich, creamy blue cheese that has been matured in a combination of Gin, juniper, cinnamon and liquorice for 4 months. The resulting cheese has a firm texture and delicate sweet & spicy flavour.

### A little history

In celebration of 50 years of cheese making, Antonio Carpendo along with his sons Ernesto and Alessandro decided to pair their cheeses with cocktails. The gin is sourced from local gin maker Roby Marton - a producer whose eponymous gin encapsulates the red berries, sweet licqourice and ear popping horseradish that grows in Treviso. The team spent 2 years experimenting with gin & cheese and this is the end result - in the cheesemakers words 'A blue cheese for those who don't like blue; a gin cheese for those non-gin drinkers'.

**Goes well with:** Neat Gin - over ice, Gin based cocktails

**Similar cheeses:** Blu61, Cashel Blue, Roquefort

