





## HIGHLAND FINE CHEESES LTD

Highland Fine Cheeses is the home of the award-winning Morangie Brie and Strathdon Blue. Starting with a batch of Crowdie in the bathtub, the Stone family has been making traditional cheeses since the 1950's. Today, under the vision of Rory Stone, a man with a passion for 'smelly little things', our focus is on mould ripened and washed rind styles, developing world-class creamy cheeses with quirky names like Minger and Fat Cow.

Community and sustainability are at the root of our ethos as we strive to create jobs and stand out from the crowd by producing the highest quality cheese and butter. We work closely with five Highland farmers to encourage and increase flourishing dairies where the traditional breeds are free-roaming and grass-fed.

Based in Tain in the northeast of Scotland, our small business operates from the dairy of Blarliath Farm. Once a smallholding with 14 Shorthorn cows and a randy bull called Geordie that would lift the gate and set off to town for a little fun, the Farm is now an industrial estate that no longer paints the picture of rural romance – Rory suggests a stick of dynamite might improve it - but the fermenting and maturing taking place within its old walls remains truly artisan.

We proudly present you with our unique collection of artisan cheeses: Skinny Crowdie, Black Crowdie, Caboc, Morangie Brie, Highland Brie, Minger, Fat Cow, Blue Murder, Strathdon Blue and Tain Cheddar. Simply enjoy them with a bottle of wine in the company of friends or try some of our specially created recipes. With a dash of global inspiration, you can put a cheesy spin on some fine-dining and home-cooked favourites.

*Rory Stone*





*More complex than most Blues with bold cracks and streaks, this creamy, juicy cheese yields to the touch and fills the mouth with a delightfully FUDGY TEXTURE, finishing on balanced notes of SALT AND STEEL. You need nothing more than a simple cracker or chunk of crusty loaf.*

AVAILABLE IN: 2.7KG Wheel | Half Wheel | Quarter Wheel | 145G





**MOULD RIPENED** *and meaty with fine threads of blue running through the creamy, white paste, so satisfyingly SWEET AND VELVETY that a mouthful can even take non-Blue cheese lovers to heaven!*

AVAILABLE IN: 650G





*Edible white rind, rich creamy paste with MILD MUSHROOM and GRASS UNDERTONES and a silky texture that melts in your mouth when ripe. Named after the Glen of Tranquility, this classic-style Brie is a dream on a cheese board or baked in the oven.*

AVAILABLE IN: 1KG | 250G | 225G





*Similar in style to Morangie Brie with a springy, white edible rind and smooth, soft, oozy paste when ripe, Highland Brie is stocky in stature, MEATY and MILDLY earthy with a hint of SWEETNESS from the pasteurized milk of the local dairy cows. Delicious on a cheese board or on baked bruschetta.*

AVAILABLE IN: 1KG | 250G | 225G





**BUTTERY, NUTTY, SWEET and MILKY** with a hint of orchard fruits and dairy cow in the aroma and taste and a smooth waxy texture, this semi-hard cheese has a washed rind, the colour of crusty baguette. Sitting somewhere between Gruyere and Emmental in appearance and flavour, it is delicious on its own or cooked in dishes you would normally prepare with Swiss cheeses.



AVAILABLE IN: 6KG Wheel | 3KG 1/2 Wheel | 1,5KG 1/4 Wheel | 250G



*Orange annatto washed rind with a deliciously oozy, creamy paste, **MILDLY NUTTY** and **LEMONY**, hinting at flavours of the farmyard but becoming decadently pungent and runny when ripe. A Minger should ming – in a good way!*

AVAILABLE IN: 250G





*Washed rind, high butter fat content and rolled in pinhead oatmeal, Caboc has MEDIEVAL HIGHLAND roots in the 'chieftain's cheese' created by Mariota de Ile who took the thick cream from the milk and matured it in barrels, instead of churning it into butter. We don't know hether the Chieftain died in battle or from consuming too much Caboc, so this cheese comes with a warning: a little goes a long way!*



AVAILABLE IN: 110G x 6 Boxes



*Dense, dry curd cheese rolled in cracked black pepper and springy oatmeal. Gritty and aromatic on the palate with a spicy kick, this little cheese (Gruth Dhu in Gaelic) packs a **PEPPERY PUNCH** on your oatcakes, hot buttered toast with eggs, or on top of a perfect fillet steak.*

AVAILABLE IN: 110G x 6 Tubs | 500G





*LIGHT and CREAMY with a faint hint of LEMON and soft curd texture, Crowdie is the cheese that started the Dairy from the family bathtub. Thought to have Viking origins and an evolution of production through ladies' stockings and pillowcases, it has graduated to hang in muslin and plastic sacks.*

AVAILABLE IN: 140G x 6 Tubs





***NUTTY and SWEET on the palate with a juicy bite and milky texture, this naturally pale Cheddar is cloth bound and traditionally matured for at least a year, giving it a lingering finish punctuated by a hint of fresh sea air. Undisputedly the best in Tain, this Cheddar is perfect with pickle and crusty bread.***

**AVAILABLE IN: 16KG | 4KG | 1KG | 500G | 250G**





*Free-roaming dairy cows, fresh sea and mountain air, salty mist rolling in from the coast, sweet milk and thick cream churned into butter – it doesn't get better than this!*  
*Delectably CREAMY, SOFT and SPREADABLE, our salted butter is rolled into a satisfyingly thick log – a noble testament to the quality of our milk and cream.*  
*We think it's the best butter in Tain!*



AVAILABLE IN: 150G | 250G

## PRE-PACK BARCODES



**CABOC:**  
5014329000035  
SRP: 05014329000028



**SKINNY CROWDIE:**  
5014329000059  
SRP: 05014329000288



**BLACK CROWDIE**  
110G: 5014329000097  
SRP: 05014329000011



**MORANGIE BRIE**  
250G: 5014329000295



**BUTTER 250G:**  
5014329000387



**BUTTER 150G:**  
5014329000370



**HIGHLAND BRIE:**  
5014329000295



**FAT COW:**  
0200199003107



**MINGER:**  
0200189002448



**TAIN CHEDDAR**  
150G: 0201114000010



**TAIN CHEDDAR**  
250G: 0200077002901



**STRATHDON BLUE**  
145G: 5014329000264



**STRATHDON BLUE**  
1/4: 0200174015620



**BLUE MURDER:**  
0200065006188



**MINI BRIE:**  
5014329000196



**LARGE BRIE:**  
5014329000417



# SHELF LIFE FROM DESPATCH

	STRATHDON BLUE	FAT COW	MINGER	SALTED BUTTER	BLUE MURDER	TAIN CHEDDAR	MORANGIE BRIE	SKINNY CROWDIE	BLACK CROWDIE	CABOC	HIGHLAND BRIE
35 DAYS											
36 DAYS											
46 DAYS	145g										
60 DAYS	All others										



# POTTED MURDER

## *with Crispy Capers*

*Serves 3-4*

**200G** Blue Murder  
**140G** softened HFC salted butter  
**2-3** teaspoons dry sherry  
**2-3** teaspoons Worcestershire sauce  
**2** drops Tabasco  
a few grinds black pepper

**1** tablespoon toasted walnuts and  
pistachios, roughly chopped

**For the capers**  
**2** tablespoons pickled capers,  
drained  
sunflower oil, for frying

Put the Blue Murder and 100g of the butter into a bowl. Using a fork, or balloon whisk, beat in the sherry, Worcestershire sauce, Tabasco and black pepper, until smooth. Spoon the mixture into a ramekin or ceramic pot, or divide it between 3-4 little ramekins as individual portions – a little goes a long way. Smooth the surface so it's flat and scatter the toasted walnuts and pistachios over the top.

Melt the rest of butter in a small pan and pour it over the surface., making sure it is completely sealed. Chill for at least 2 hours (you can keep it undisturbed for a month).

Before serving, heat enough oil in a pan or wok for deep-frying. When the oil is at the right temperature, toss in the capers and fry until crispy.. Remove from the oil with a slotted spoon and drain on kitchen paper. Serve with the Potted Murder on slices of apple or on small outcakes or crackers.



# FAT COW MASALA STICKS

*Makes roughly 16 sticks*

**1 x 325G** pre-rolled sheet of ready-made puff pastry (if you can only find a block of puff pastry then roll it out thin - approx 35 x 23cm)

**115G** Fat Cow, finely grated  
**2-3** teaspoons garam masala  
**1** large egg, beaten  
plain flour, for dusting

Lightly dust a board with flour. Place the sheet of pastry on the board and cover with a layer of the grated Fat Cow (about the half the quantity). Fold the pastry in half, sealing in the cheese, and cut it into roughly 16 thin sticks.

Pile the rest of the cheese in the corner of the board. Brush each stick with the egg and sprinkle liberally with the garam masala. Twist each stick 2-3 times and roll in the grated cheese - you can pat some of it into the twists with your fingers. (Don't worry if they don't look perfect and some of the cheese falls off).

Line a baking tray with greaseproof paper and place the sticks on it. Sprinkle with any left over, or fallen-off, cheese, cover with cling film and freeze (if your freezer is small, divide the sticks over two smaller trays).

Heat the oven to 200C/180F/Gas 6. Place the frozen pastries into the oven and bake for 20-25 minutes, until crisp and golden. Dust with a little more garam masala and enjoy warm or at room temperature.

