

Fruit Blends



Creamy White Stilton® with Cranberries



A pale creamy base cheese with obvious pieces of dried cranberries which have a rich, sweet, fruity flavour.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1355	Carbohydrates	7.1
Energy kCal	326	Sugars	4.9
Protein	17.1	Fibre	4.2
Fat	26.0	Sodium	0.6
Saturated	16.8	Cholesterol	-
		Salt	1.6

INGREDIENTS

White Stilton® (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture), Dried Sweetened Cranberries (10%) (Cranberries, Sugar, Sunflower Oil), Fructose (E951), Fructose (E951), Fructose (E951), Fructose (E951).

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Cranberry Muffins

Ingredients

Serves 12

- 250g self raising flour
- 75g caster sugar
- 1 tsp baking powder
- 150g white Stilton® with Cranberries, crumbled
- 50g soft margarine
- 2 x size 2 eggs
- 250ml milk

Method

Oven Temp : 200°C/Gas 6

- Preheat the oven to 200°C/Gas Mark 6.
- Line a deep muffin tin with paper muffin cases.
- Weigh the flour and baking powder into a large mixing bowl. Rub in the margarine until the mixture resembles fine breadcrumbs. Stir in the sugar and Crumbled cheese.
- Mix together the eggs and milk, then pour all in one go into the mixing bowl with the dry ingredients. Mix quickly to blend together. The mixture should have a lumpy consistency.
- Spoon the mixture into the paper cases, filling each case almost to the top.
- Bake in the preheated oven or about 20-25 mins. until well risen, golden and firm to touch. Leave the muffins to cool for a few minutes in the tray, then remove from the tin and cool for a while on a wire rack.
- Serve muffins warm.

Wine pairings

Also in Savoury Blends...

- **Wensleydale & Cranberry**
Creamy White Stilton® with...
- **Apricot**
- **Blueberries**
- **Lemon Peel**
- **Mango & Ginger**
- **Pear & Apple**
- **Strawberry & Peach**



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