

## Fruit Blends



# Creamy White Stilton® with Mango & Ginger

A mild White Stilton® cheese base with the addition of refreshing mango and spicy ginger.

### NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1486	Carbohydrates	25.0
Energy kCal	356	Sugars	22.4
Protein	13.1	Fibre	2.0
Fat	23.0	Sodium	0.5
Saturated	15.8	Cholesterol	69.9
		Salt	1.3

### INGREDIENTS

White Stilton®, Sweetened Dried Mango (1.7%) [Mango, Sugar, (Preservatives: Citric Acid, Sulphur Dioxide)], Crystallised Ginger (10%) [Ginger, Sugar, Preservative: Citric Acid]  
**CONTAINS SULPHITES. CHEESE SUITABLE FOR VEGETARIANS**



## Why not try...



## Chilli Prawn Linguine

### Ingredients

- 150g linguine
- 100g sugar snap peas
- 75g crumbled White Stilton® with Mango & Ginger
- 1 tbsp olive oil
- 1 garlic clove, finely chopped
- 1 fresh red chilli, seeded and finely chopped
- 8 cherry tomatoes, halved
- 1 small bag of frozen cooked prawns – defrosted according to packet instructions.
- Fresh parsley chopped

### For the lime dressing

- 2 tbsp fat free fromage frais
- Grated zest and juice of 2 limes
- 2 tsp golden caster sugar

### Method

- Mix the dressing ingredients in a small bowl, season and set aside.
- Cook the pasta according to the packet instructions. Add the sugar snap peas for the last minute or so of the cooking time.
- Meanwhile, heat the oil in a wok or large frying pan, toss in the garlic and chilli and cook over a gentle heat for about 30 seconds. Add in the prawns and cook over a high heat, stirring frequently, for about 3 minutes, then add in the tomatoes and cook until they start to soften.
- Drain the pasta and toss in the prawn mixture, sprinkle in the crumbled cheese and add the chopped parsley, stir through and season if required.

### Wine pairings

- Chenin Blanc or Sauvignon Blanc

### Also in Fruit Blends...

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



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