

Fruit Blends



Creamy White Stilton® with Pear & Apple



Creamy White Stilton® has been blended with succulent chunks of pear and apple to deliver a wonderful orchard flavour.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1424	Carbohydrates	18.3
Energy kCal	342	Sugars	12.0
Protein	14.2	Fibre	2.6
Fat	24.0	Sodium	0.5
Saturated	17.1	Cholesterol	76.6
		Salt	1.3

INGREDIENTS

White Stilton® (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture), Chopped Dried Pears (19%), [Dried Pear, Rice Flour], Preservative: (Sulphur Dioxide), Chopped Dried Apples (6%), [Chopped Apple, Preservative: (Sulphur Dioxide)], Fructose.

CONTAINS SULPHITES. CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Pear and Apple Crumble

Ingredients

Serves 4

- 100g self raising flour • 75g butter
- 50g granulated sugar
- 50g semolina (optional) add weight onto flour if not used
- 75g Pear & Apple Stilton® crumbled
- 2 cooking apples, peeled, cored and thinly sliced
- 2 pears, peeled, cored & thinly sliced
- 50g sultana (optional)
- Sugar to sweeten - optional

Method

Crumble topping

- Sift the flour into a mixing bowl and add the diced margarine.
- Blend the margarine into the flour using fingertips until the recipe resembles fine breadcrumbs • Add the sugar and semolina and mix in well.
- Add in the crumbled Pear & Apple Stilton® • Chill until ready to use.

Filling

- Stew the apples gently for 10-15 mins. adding sugar to sweeten if required. Place in an oven proof dish.
- Slice the pears thinly and place on top of the cooked apple.
- Sprinkle the sultanas on top of the fruit.
- Top the fruit mix with the crumble mix and bake in an oven for 15-20 mins. until the crumble is golden brown.
- Serve hot or cold with fresh cream or custard.

Wine pairings

- Chenin Blanc

Also in Savoury Blends...

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



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