

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 FACTS

Typical values per 28g			
Energy kCal	100	Sugars	3
Protein	4	Fiber - Less than 1g	
Fat	7	Sodium	150
Saturated	5	Cholesterol	20
Carbohydrates	5	Not a significant source of Trans fat	

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

- 4oz self raising flour • 3oz butter
- 2oz granulated sugar
- 3oz semolina (optional) add weight onto flour if not used
- 2oz Pear & Apple Stilton® crumbled
- 2 cooking apples, peeled, cored and thinly sliced
- 2 pears, peeled, cored & thinly sliced
- 2oz 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 Fruit Blends...

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



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