

## Fruit Blends



# Creamy White Stilton® with Apricot



One of our most popular blended cheeses - succulent dried apricot pieces add their delicate sweetness to Creamy White Stilton®.

### NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1430	Carbohydrates	14.8
Energy kCal	344.0	Sugars	9.3
Protein	15.0	Fibre	3.1
Fat	25.0	Sodium	0.5
Saturated	17.6	Cholesterol	83.5
		Salt	1.2

### INGREDIENTS

White Stilton® (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture), Dried Apricots (25%), [Apricots, Rice Flour, Preservative: Sulphur Dioxide],

CONTAINS SULPHITES  
CHEESE SUITABLE FOR VEGETARIANS



## Why not try...



## Fruity Tabbouleh Salad

### Ingredients

Serves 4

- 125g bulgar wheat
- 10g chopped fresh parsley
- 4 spring onions, chopped
- 100g White Stilton® with Apricot - diced
- 50g flaked roasted almonds
- 3 tbsp olive oil
- Juice of 1 lemon

### Method

- Place the Bulgar wheat in a large bowl, cover with boiling water and soak according to pack instructions. Set aside to cool and once cool lightly fork the wheat to ensure that it is free flowing and fully hydrated.
- Drizzle in the olive oil and lemon juice and adjust the seasoning as required.
- Roughly chop the parsley and the spring onion and add to the Bulgar wheat.
- Add the diced/crumbled White Stilton® with Apricot and add the toasted flaked almonds.
- A suitable accompaniment for chicken lamb or pork.

### Also in Savoury Blends...

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



Additional Ideas From

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### Wine pairings

- White Zinfandel or Riesling