

## 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 FACTS

Typical values per 28g			
Energy kCal	100	Sugars	3
Protein	4	Fiber - Less than 1g	
Fat	7	Sodium	130
Saturated	5	Cholesterol	25
Carbohydrates	4	Not a significant source of Trans fat	

### 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

- 4oz bulgar wheat
- ½oz chopped fresh parsley
- 4 spring onions, chopped
- 4oz White Stilton® with Apricot - diced
- 2oz flaked roasted almonds
- 3 tbsp olive oil
- Juice of 1 lemon

### Method

- Place the Bulgur 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 Bulgur wheat.
- Add the diced/crumbled White Stilton® with Apricot and add the toasted flaked almonds.
- A suitable accompaniment for chicken lamb or pork.

### Wine pairings

- White Zinfandel or Riesling

### Also in Savoury Blends...

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



Additional Ideas From

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