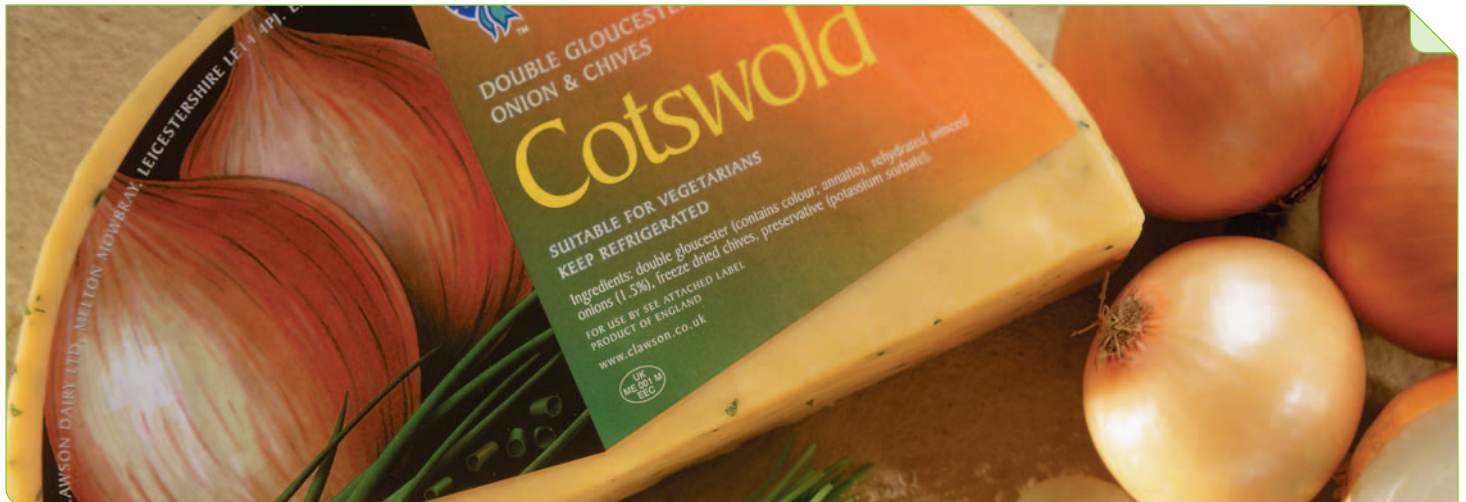


## Savoury Blends



## Cotswold™



A long-standing member of the Clawson range, Cotswold is a delicious blend of Double Gloucester cheese with chopped onion and chives.

### NUTRITIONAL INFORMATION

Typical values per 100g

|             |      |               |       |
|-------------|------|---------------|-------|
| Energy kJ   | 1610 | Carbohydrates | 1.4   |
| Energy kCal | 388  | Sugars        | 0.4   |
| Protein     | 22.9 | Fibre         | 2.2   |
| Fat         | 32.0 | Sodium        | 0.6   |
| Saturated   | 22.3 | Cholesterol   | 113.5 |
|             |      | Salt          | 1.5   |

### INGREDIENTS

Double Gloucester [Pasteurised Cow's Milk, Salt, Starter Culture, Colour (Annatto), Microbial Rennet], Rehydrated Minced Onion (2%), Freeze Dried Chives.

CHEESE SUITABLE FOR VEGETARIANS



## Why not try...

## Broccoli and Cauliflower Bake

### Ingredients

Serves 4

- 1 stem of broccoli
- 1 cauliflower, chopped
- 50g margarine
- 50g plain flour
- 250ml milk
- 25g breadcrumbs, toasted
- 75g Cotswold™ cheese grated
- Seasoning

### Method

- Steam the broccoli and cauliflower until a soft/firm texture. Transfer to a serving dish.
- Meanwhile melt the margarine in a saucepan and once melted, remove from heat and blend in the flour – gradually add in the milk, small amount at a time and return to the heat to thicken.
- Once the sauce has reached a pourable consistency – (more liquid may need to be added), stir in the grated cheese. Return to the heat to allow the cheese to melt.
- Spoon the cheese sauce over the broccoli and cauliflower ensuring a good coverage.
- Sprinkle the toasted breadcrumbs over the cheese sauce.
- Serve immediately.

### Wine pairings

- Tempranillo or White Rioja



### Also in Savoury Blends...

- Charnwood
- Cheddar, Parsley & Garlic
- Huntsman™
- Innkeepers Choice™
- Windsor Red™



Additional Ideas From

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