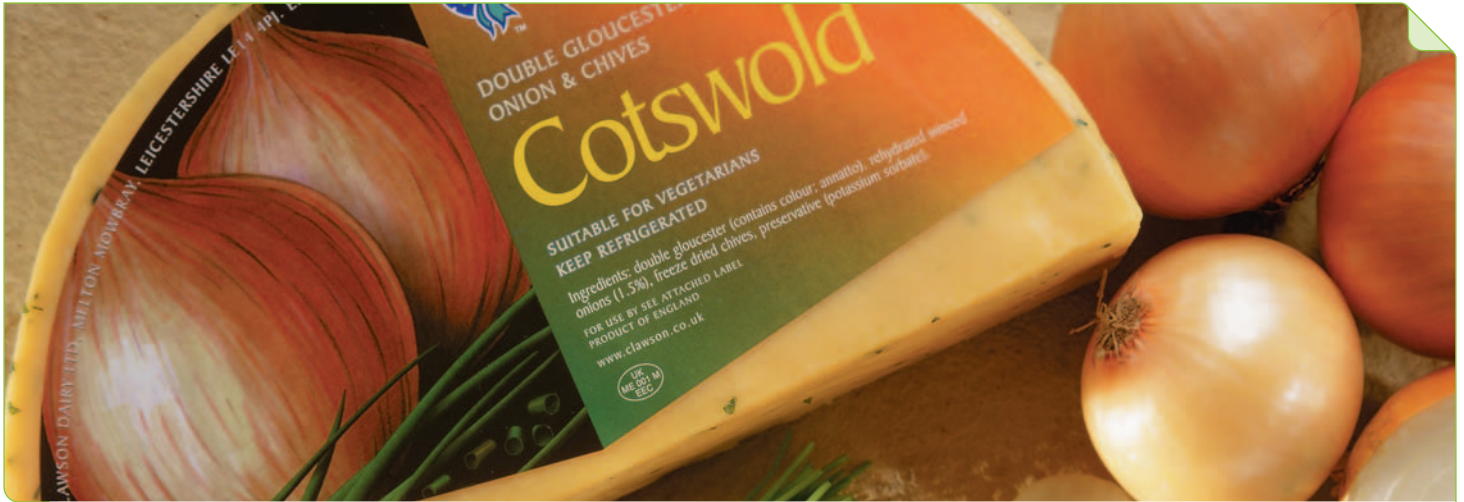


Savoury Blends



Cotswold™



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

NUTRITIONAL FACTS

Typical values per 28g		Sugars - Less than 1g	
Energy kCal	110	Fiber - Less than 1g	
Protein	6	Sodium	170
Fat	9	Cholesterol	30
Saturated	6	Not a significant source of	
Carbohydrates - Less than 1g		Trans fat	

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
- 2oz margarine
- 2oz plain flour
- 250ml milk
- 1oz breadcrumbs, toasted
- 3oz 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.

Also in Savoury Blends...

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

Wine pairings

- Tempranillo or White Rioja



Additional Ideas From

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