

Savoury Blends



Innkeepers Choice™



An exceptional cheese - Clawson has taken fine mature Cheddar and added tangy pickled onions and refreshing chives.

NUTRITIONAL INFORMATION

Typical values per 100g

| | | | |
|-------------|------|---------------|------|
| Energy kJ | 1447 | Carbohydrates | 1.4 |
| Energy kCal | 349 | Sugars | 0.7 |
| Protein | 21.0 | Fibre | 2.3 |
| Fat | 29.0 | Sodium | 0.6 |
| Saturated | 20.6 | Cholesterol | 81.0 |
| | | Salt | 1.4 |

INGREDIENTS

Mature Cheddar (Pasteurised Cow's Milk, Starter Culture, Salt, Microbial Rennet), Pickled Onions (12%) [Onions, Water, Flavour Enhancer, Acetic Acid, Spirit Vinegar, Preservatives: Lactic Acid, Sodium Metabisulphite, Salt, Malt Extract (from wheat contains Gluten), Flavouring], Freeze Dried Chives.
CONTAINS SULPHITES, GLUTEN
CHEESE SUITABLE FOR VEGETARIANS



Why not try...

Croque Monsieur



Ingredients

Serves 2

- 8 slices of white bread (for a healthy alternative use wholegrain bread)
- 8 slices of smoked ham thinly sliced (2 per sandwich)
- 8 slices of Innkeepers Choice™ Cheese (2 per sandwich)
- 50g butter

Method

- Butter all slices of bread on one side only. Place the cheese on top of 4 slices of bread – butter side up ensuring that the cheese is fully covering the bread.
- Place the slices of ham on top of the cheese again ensuring that there is a good even covering of ham on top of the cheese.
- Place the remaining pieces of bread - butter side down on top of the ham.
- Press the sandwich down to ensure that the filling is compact.
- Grill under a moderate oven until golden brown and then turn the product over and brown on the other side.
- The cheese should have melted and beginning to ooze out of the side of the sandwich.
- Serve immediately with a salad garnish.

Also in Savoury Blends...

- Charnwood
- Cheddar, Parsley & Garlic
- Huntsman™
- Windsor Red™
- Cotswold™

Wine pairings

- Marstons Pedigree Beer or Red Rioja



Additional Ideas From

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