

Savoury Blends



Windsor Red™



A pale cream Cheddar cheese marbled with a mix of port and brandy.

NUTRITIONAL FACTS

Typical values per 28g

Energy kCal	100	Sugars - Less than 1g	
Protein	7	Fiber - Less than 1g	
Fat	8	Sodium	160
Saturated	5	Cholesterol	30
Carbohydrates - Less than 1g		Not a significant source of Trans fat	

INGREDIENTS

Cheddar (Pasteurised Cow's Milk, Starter Culture, Salt, Microbial Rennet), Port (1%), Brandy (0.5%), Colour (Cochineal).



Why not try...

Windsor Red Salad

Ingredients

Salad

- 1 bag of mixed salad leaves
- 7oz Windsor Red™ cheese – grated
- 1 red onion finely diced
- 3oz celeriac, peeled and grated
- 2 sticks celery, chopped

Dressing

- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tbsp caster sugar
- Seasoning

Method

- Place all the dressing ingredients in a jar and blend together
- Toss the salad leaves, celery and onion into the salad dressing.
- Arrange the dressed salad onto a serving plate and top with the grated cheese and celeriac.

Wine pairings

- Sangiovese or Chianti



Also in Savoury Blends...

- Charnwood
- Cheddar, Parsley & Garlic
- Cotswold™
- Huntsman™
- Innkeepers Choice™



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