

## Savoury Blends



# Charnwood



Smoke flavour Cheddar that has been lightly dusted with paprika. An excellent cheese which gives extra variety to the cheeseboard.

### NUTRITIONAL FACTS

Typical values per 28g		Sugars - Less than 1g	
Energy kCal	110	Fiber - Less than 1g	
Protein	7	Sodium	190
Fat	9	Cholesterol	30
Saturated	6	Not a significant source of Trans fat	
Carbohydrates - Less than 1g			

### INGREDIENTS

Cheddar (Pasteurised Cow's Milk, Starter Culture, Salt, Microbial Rennet), Flavouring, Paprika.



## Why not try...



## Cheesy Cottage Pie

### Ingredients

Serves 4

- 1 tbsp olive oil
- 1 large onion, peeled and chopped
- 2 med. carrots, peeled & chopped
- 16oz minced Beef
- 250ml beef gravy, using stock cube
- Seasoning
- 16oz potatoes peeled
- 3oz charnwood cheese, grated

### Method

Oven Temp : 190°C/Gas 5/375°F

- Heat the oil in a large pan and gently cook the onion over a medium heat until the onions soften.
- Add the minced beef and cook for 5 minutes allowing the meat to brown.
- Add the chopped carrots and beef stock. Season with salt and pepper.
- Cover and allow to simmer for 20 mins.
- Meanwhile, add the chopped potatoes to a pan of boiling water and cook until soft. Drain the potatoes and mash until smooth - a small amount of milk and or butter can be added for a creamier mash.
- Spoon the cooked meat into an ovenproof dish and top with the mash - this can either be spooned on or piped over the mince.
- Top with grated cheese and bake in the oven for 15-20 mins. until golden brown and cheese has melted.
- As an alternative, grated cheese can be added to the mashed potato.

### Wine pairings

- Chardonnay or Pinot Grigio

### Also in Savoury Blends...

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



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