

Something Special



Herb & Garlic Whirl™



A smooth soft textured outer cheese flecked with herbs and a whirl of soft cheese filling in the centre, presented like a swiss roll.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1561	Carbohydrates	2.8
Energy kCal	377	Sugars	0.5
Protein	19.8	Fibre	0.6
Fat	32.0	Sodium	0.5
Saturated	22.7	Cholesterol	112.4
		Salt	1.1

INGREDIENTS

Red Leicester [Pasteurised Cow's Milk, Starter Culture, Colour: (Annatto), Salt, Microbial Rennet], Full Fat Soft Cheese [Cream Cheese Curd, Salt, Stabilisers and Emulsifiers (Locust Bean Gum and Guar Gum Blend), Preservative (Potassium Sorbate), Flavouring (Lactic Acid, Acetic Acid, Citric Acid] (32%), Rehydrated Mixed Herbs, Garlic Powder.
CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Breakfast Tower

Ingredients

Serves 4

- 200g fresh tomatoes – chopped
- 200g scrambled egg
- 8 slices of smoked ham
- 4 slices of
- 200g chopped mushrooms
- Herb & Garlic Whirl™ cheese

Method

Oven Temp : 200°C/Gas 6

- Divide the chopped tomato between the 4 ramekins, ensuring that the bottom of the ramekin pot is totally covered with tomato.
- Ruffle 2 pieces of smoked ham on top of the tomatoes ensuring that the ham reaches the sides of the ramekins.
- Lightly fry the mushrooms, drain and divide equally between the dishes.
- Prepare some slices of fried bread and cut out to the shape of the ramekin dishes. Place the circular discs of fried bread on top of the mushrooms.
- Prepare the scrambled egg and divide equally between the four ramekins.
- Top the breakfast pots with a slice of Herb & Garlic Whirl™.
- Place the ramekins on a baking tray and place in the oven for 10-15 mins. to allow the product to warm through and the cheese to melt on top of the tower.

Wine pairings

- Shiraz or Spanish Penedes

Also in Something Special...

- Cracked Black Pepper Terrine
- Favourite Five
- Onion & Chive Whirl™
- Paneer



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