

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 FACTS

Typical values per 28g			
Energy kCal	110	Sugars - Less than 1g	
Protein	6	Fiber - Less than 1g	
Fat	9	Sodium	130
Saturated	6	Cholesterol	30
Carbohydrates - Less than 1g		Not a significant source of Trans fat	

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...



Also in Something Special...

- Onion & Chive Whirl™
- Paneer

Breakfast Tower

Ingredients

Serves 4

- 7oz fresh tomatoes – chopped
- 8 slices of smoked ham
- 7oz chopped mushrooms
- 7oz scrambled egg
- 4 slices of 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



Additional Ideas From

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