

Fruit Blends



Creamy White Stilton® with Blueberries



This particularly attractive cheese blends the fresh mildness of creamy White Stilton®, with the delicate flavour of whole blueberries.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1566	Carbohydrates	12.4
Energy kCal	377	Sugars	11.4
Protein	16.4	Fibre	2.4
Fat	29.0	Sodium	0.5
Saturated	19.1	Cholesterol	90.6
		Salt	1.2

INGREDIENTS

White Stilton® (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture), Sweetened Dehydrated Wild Blueberries (10%), Fructose, Flavouring.

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Blueberry Pancakes

Ingredients

Serves 2-4

Pancakes

- 55g plain flour
- 1 egg
- 100ml milk
- Butter for melting

Blueberry filling

- 80g White Stilton® with Blueberries crumbled
- 100g crème fraiche
- Fresh blueberries

Method

- Mix together the White Stilton® with Blueberry and crème fraiche. Set aside.
- To make the pancakes, put the flour into a bowl and make a well in the bottom. Add in the egg and a little of the milk. Gradually stir in the flour into the egg and milk, drawing it in from the sides. Stir in all the flour and the rest of the milk. Beat well until you have the consistency of thin cream.
- Melt a little butter into a crepe pan and pour in some of the pancake mix and swirl it around so that the bottom of the pan is covered. Cook for about 1 minute until it begins to brown. Turn over with a palette knife and start to cook on the other side. Put half of the cheese mixture on one half of the pancake and then fold the pancake over and again so the pancake is in a quarter.
- Serve on a plate with some fresh blueberries.

Wine pairings

Also in Savoury Blends...

- **Wensleydale & Cranberry**
Creamy White Stilton® with...
- **Apricot**
- **Cranberries**
- **Lemon Peel**
- **Mango & Ginger**
- **Pear & Apple**



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