

Fruit Blends



Creamy White Stilton® with Lemon Peel



One of Clawson's first true dessert cheeses, White Stilton® with Lemon Peel has become a great favourite combining the mildness of White Stilton® with the zing of lemon.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1466	Carbohydrates	19.7
Energy kCal	352	Sugars	15.9
Protein	14.7	Fibre	2.3
Fat	24.0	Sodium	0.4
Saturated	15.9	Cholesterol	70.6
		Salt	1.1

INGREDIENTS

White Stilton® (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture), Dried Candied Lemon Peel (22%) [Lemon Peel, Glucose Syrup (Gluten), Sugar, Acidity Regulator (Citric Acid)]
Preservative: Sulphur Dioxide.

CONTAINS SULPHITES

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Lemon Cheesecake

Ingredients

Serves 8

For the base

- 100g ginger biscuits, crushed
- 40g butter, melted

For the cheesecake

- 1 large tin of condensed milk
- ½ pint double cream, lightly whipped
- 150g White Stilton® with Lemon Peel, crumbled
- Zest and juice of 2 lemons

Method

- Place the biscuits in a polythene bag and crush using a rolling pin until they resemble breadcrumbs. Melt the butter in a small saucepan, add the biscuit and mix well.
- Turn into a 8" loose bottomed sponge tin and press firmly onto the base using the back of a spoon. Leave to chill.
- Pour condensed milk into a food processor, along with the juice and rind of lemons and blend together. Add the White Stilton® with Lemon Peel and mix until the mixture is smooth. Meanwhile lightly whisk the cream and fold into the cheese mix.
- Pour the mixture over the biscuit base, smooth and chill in the fridge until set- preferably overnight.
- Loosen the sides of the tin, press up the base and lift the cheesecake onto a flat dish.

Wine pairings

- Sauvignon Blanc or Reisling Auslese

Also in Savoury Blends...

- Wensleydale & Cranberry
- Creamy White Stilton® with...
- Apricot
- Blueberries
- Cranberries
- Mango & Ginger
- Pear & Apple
- Strawberry & Peach



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