

## 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 FACTS

Typical values per 28g			
Energy kCal	100	Sugars	4
Protein	4	Fiber - Less than 1g	
Fat	7	Sodium	120
Saturated	4	Cholesterol	20
Carbohydrates	6	Not a significant source of Trans fat	

### 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

- 4oz ginger biscuits, crushed
- 1 oz butter, melted

#### For the cheesecake

- 1 large tin of condensed milk
- ½ pint double cream, lightly whipped
- 5oz 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 Fruit Blends...

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



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