

Savoury Blends



Cheddar, Apple Cider Chutney



Cheddar and Apple Cider Chutney boast's a strong fruity aroma, with an instant apple cider flavour and delicious creamy cheddar base.

NUTRITIONAL INFORMATION

Typical values per 100g

| | | | |
|-------------|------|---------------|------|
| Energy kJ | 1461 | Carbohydrates | 6.8 |
| Energy kCal | 352 | Sugars | 4.3 |
| Protein | 19.0 | Fibre | 1.6 |
| Fat | 28.0 | Sodium | 0.6 |
| Saturated | 19.0 | Cholesterol | 62.1 |
| | | Salt | 1.6 |

INGREDIENTS

Medium Cheddar (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture),
Apple Cider Chutney (20%) [Apple (contains Antioxidants: Citric Acid, Ascorbic Acid),
Fresh Diced Onion, Raisins, Granulated Sugar, Dry Cider, White Wine Vinegar, Corn Flour, Harissa Paste, Salt]



Why not try...



Cheddar & Apple Cider Chutney Pizza

Ingredients

Serves 4

- 1 Pizza Base
- 1 Small Tin of Tomato Puree
- 200g Cheddar with Apple Cider Chutney cut into small pieces
- 3 Fresh Tomatoes sliced
- 1 Medium Onion sliced and roasted
- 1 red pepper –sliced and roasted

Method

Oven Temp : 190°C/Gas 5/375°F

- Preheat oven to 200°C (400°F) Gas Mark 6.
- Prepare and pre roast the vegetables on a baking tray with a small amount of Olive oil.
- Spread the tomato puree evenly over the pizza base, arrange the slices of tomatoes and roasted onions and peppers over the base and top with the cheese.
- Put onto a baking tray and cook in the centre of the oven for 15 minutes until bubbling and golden.

Also in Savoury Blends...

- Cheddar, Parsley & Garlic
- Cotswold™
- Huntsman™
- Innkeepers Choice™
- Windsor Red™



Additional Ideas From

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Wine pairings

- Chardonnay or Pinot Grigio