

Fruit Blends



Wensleydale & Cranberry



A pale creamy base with obvious pieces of cranberries which have a rich juicy flavour.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1536	Carbohydrates	11.5
Energy kCal	370	Sugars	10.1
Protein	19.4	Fibre	0.8
Fat	27.0	Sodium	0.4
Saturated	18.3	Cholesterol	73.9
		Salt	0.9

INGREDIENTS

Wensleydale (Pasteurised Cow's Milk, Starter Culture, Salt, Microbial Rennet), Dried Sweetened Cranberries (10%), (Cranberries, Sugar, Sunflower Oil), Fructose,

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Cranberry Filo Parcels

Ingredients

- 1 pkt of filo pastry sheets - 3 sheets per parcel
- Wensleydale & Cranberry cheese - 50g per parcel, crumbled
- Egg and milk to glaze

Method

- Take 3 sheets of filo pastry and place them on top of each other at a slight angle to form a star shape.
- Place 50g of crumbled cheese into the middle of the pastry sheets.
- Carefully pick up the pastry corners to enclose the filling and press together to form a parcel. Lightly brush each parcel with egg/milk glaze.
- Place in a preheated oven and cook for 10-15 mins. until the parcels are crisp and golden.
- Dust with icing sugar- serve either hot or cold with cranberry sauce.

Also in Fruit Blends...

Creamy White Stilton® with...

- Apricot
- Blueberries
- Cranberries
- Lemon Peel
- Mango & Ginger
- Pear & Apple

Wine pairings



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