



## Blue Stilton®



At the centre of the Clawson range is traditional Blue Stilton®. It is a creamy coloured semi-hard cheese with greenish blue veining radiating from its centre and has a coat which is crusty, slightly wrinkled with a greyish brown hue. Blue Stilton® is normally aged to about 8 weeks.

### NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1700	Carbohydrates	0.1
Energy kCal	410	Sugars	0.1
Protein	23.7	Fibre	0.0
Fat	35.0	Sodium	0.8
Saturated	22.7	Cholesterol	95.0
		Salt	2.0

### INGREDIENTS

Pasteurised Cow's Milk, Salt, Rennet, Dairy Cultures, Blue Mould

CHEESE SUITABLE FOR VEGETARIANS



## Why not try...

## Bacon, Leek & Stilton® Quiche



### Ingredients

Serves 4-6

- 150g self raising flour
- 75g butter, cut into chunks
- 5 tbsp of iced water
- 100g leeks
- 150g smoked streaky bacon, chopped
- 2 tbsp olive oil
- 100g Blue Stilton®, crumbled
- 2 eggs
- 200ml milk
- Seasoning as required

### Method

Oven Temp : 180°C/Gas 4/350°F

- Sift flour into a bowl and add the butter. Rub into the flour until the mixture resembles breadcrumbs.
- Add the water gradually until the mixture binds together like a dough.
- Wrap the dough in cling film and allow to rest in a fridge for ½ an hour
- Bring a pan of water to the boil and gently simmer the chopped leeks for 5 mins. allowing them to soften slightly, meanwhile heat the olive oil in a frying pan and gently cook the bacon pieces. Allow both the leeks and bacon to cool slightly.
- Roll out the pastry and line an 8" flan case ensuring that the pastry is trimmed around the edges of the flan case.
- Place the leeks and bacon in the flan case and sprinkle the crumbled Stilton® on top.
- Combine the eggs and milk together and season as required. Pour the mixture into the flan case ensuring that the mixture does not spill over the edges. Bake in a preheated oven for 25 -30 mins. until the flan is firm to touch and golden brown.
- Serve with a green salad.

### Wine pairings

- Taylors LBV or Sauternes

### Also in Stilton® & Blues...

- Mature Blue Stilton®
- White Stilton®
- Blue Shropshire
- Blue Vinney



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