

Stilton® & Blues



White Stilton®



White Stilton® is made in the same way as Blue Stilton® except that no blue mould is added to the milk. It is a young, close-textured cheese with a very mild, fresh flavour - a very different taste to Blue Stilton®.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1493	Carbohydrates	1.5
Energy kCal	361	Sugars	0.4
Protein	18.8	Fibre	0.4
Fat	31.0	Sodium	0.6
Saturated	22.0	Cholesterol	96.3
		Salt	1.6

INGREDIENTS

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

CHEESE SUITABLE FOR VEGETARIANS



Why not try...

Stilton®, Tomato & Basil Filo Tarts



Ingredients

Serves 4

- 375g packet of puff pastry
- 250g White Stilton®, crumbled
- 100g sundried tomatoes, chopped
- 100g roasted red peppers
- 1 egg beaten with a little milk
- Basil sprigs for garnishing

Method

Oven Temp : 180°C/Gas 4/350°F

- Cut the pastry to make four equal size squares and place onto a baking tray.
- Divide the crumbled Stilton® between the four pastry shapes ensuring that the cheese is placed into the middle of the rectangle leaving the edges clean.
- Place pieces of chopped pepper and sundried tomato on top of the cheese ensuring a good distribution of both the vegetables.
- Don't worry if the piles of cheese and vegetables look high the pastry will cook up around them.
- Season if required and then brush the edges with the beaten egg and cook in the oven for 15-18 mins. until puffed and golden.
- Garnish the products with a sprig of basil and serve with a green salad.
- Serve Immediately.

Wine pairings

- Pinot Grigio or White Bordeaux

Also in Stilton® & Blues...

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



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