

## 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 FACTS

Typical values per 28g		Sugars - Less than 1g	
Energy kCal	100	Fiber - Less than 1g	
Protein	5	Sodium	180
Fat	9	Cholesterol	30
Saturated	6	Not a significant source of	
Carbohydrates - Less than 1g		Trans fat	

### INGREDIENTS

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

CHEESE SUITABLE FOR VEGETARIANS



## Why not try...

## Stilton®, Tomato & Basil Filo Tarts



### Ingredients

Serves 4

- 13oz packet of puff pastry
- 9oz White Stilton®, crumbled
- 4oz sundried tomatoes, chopped
- 4oz 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.

### Also in Stilton® & Blues...

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

### Wine pairings

- Pinot Grigio or White Bordeaux



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