



Blue Vinney



Blue Vinney originated in Dorset in the 18th century and is traditionally produced with skimmed milk. Clawson Blue Vinney is made to a recipe first published in 1934 and has approximate fat levels of only 22%. It is a very pale, moist cheese with a flavour less sharp than that of Blue Stilton®.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy kJ	1325	Carbohydrates	1.2
Energy kCal	318	Sugars	0.3
Protein	27.5	Fibre	1.6
Fat	24.0	Sodium	0.6
Saturated	15.2	Cholesterol	82.4
		Salt	1.6

INGREDIENTS

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

CHEESE SUITABLE FOR VEGETARIANS



Why not try...



Pear and Pecan Salad

Ingredients

Serves 2

For the salad

- 2 pears peeled – Conference or Rocha (sweet pears), thinly sliced
- 150g Blue Vinney, crumbled
- bag of mixed leaves
- 50g chopped pecan nuts

For the dressing

- 3 tbsp walnut oil
- 1 tbsp balsamic vinegar

Method

- Arrange the mixed leaves onto a large platter.
- Arrange the pear slices on top of the leaves and top with crumbled Vinney and pecan nuts.
- Drizzle dressing over as required.

Wine pairings

- Crusted Port or Broilly

Also in Stilton® & Blues...

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



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