

Stilton® & Blues



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 FACTS

Typical values per 28g

Energy kCal	90	Sugars - Less than 1g	
Protein	8	Fiber - Less than 1g	
Fat	7	Sodium	180
Saturated	4	Cholesterol	20
Carbohydrates - Less than 1g		Not a significant source of Trans fat	

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
- 5oz Blue Vinney, crumbled
- bag of mixed leaves
- 2oz 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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