

## Fruit Blends



# Creamy White Stilton® with Blueberries



This particularly attractive cheese blends the fresh mildness of creamy White Stilton®, with the delicate flavour of whole blueberries.

### NUTRITIONAL FACTS

Typical values per 28g			
Energy kCal	100	Sugars	3
Protein	5	Fiber - Less than 1g	
Fat	8	Sodium	130
Saturated	5	Cholesterol	30
Carbohydrates	3	Not a significant source of Transfat	

### INGREDIENTS

White Stilton® (Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture), Sweetened Dehydrated Wild Blueberries (10%), Fructose, Flavouring.

CHEESE SUITABLE FOR VEGETARIANS



## Why not try...



### Also in Savoury Blends...

- Wensleydale & Cranberry
- Creamy White Stilton® with...
  - Apricot
  - Cranberries
  - Lemon Peel
  - Mango & Ginger
  - Pear & Apple

## Blueberry Pancakes

### Ingredients

Serves 2-4

#### Pancakes

- 2oz plain flour
- 1 egg
- 100ml milk
- Butter for melting

#### Blueberry filling

- 3oz White Stilton® with Blueberries crumbled
- 4oz crème fraîche
- Fresh blueberries

### Method

- Mix together the White Stilton® with Blueberry and crème fraîche. Set aside.
- To make the pancakes, put the flour into a bowl and make a well in the bottom. Add in the egg and a little of the milk. Gradually stir in the flour into the egg and milk, drawing it in from the sides. Stir in all the flour and the rest of the milk. Beat well until you have the consistency of thin cream.
- Melt a little butter into a crepe pan and pour in some of the pancake mix and swirl it around so that the bottom of the pan is covered. Cook for about 1 minute until it begins to brown. Turn over with a palette knife and start to cook on the other side. Put half of the cheese mixture on one half of the pancake and then fold the pancake over and again so the pancake is in a quarter.
- Serve on a plate with some fresh blueberries.

### Wine pairings



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