# CLAWSON FARMS STILTON SWIRLS WITH COMFY ONION MARMALADE

Gary Parsons, H&B Executive Chef

## HARVEY & BROCKLESS

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Whatever we do, from sourcing amazing food to delivering it on time, we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

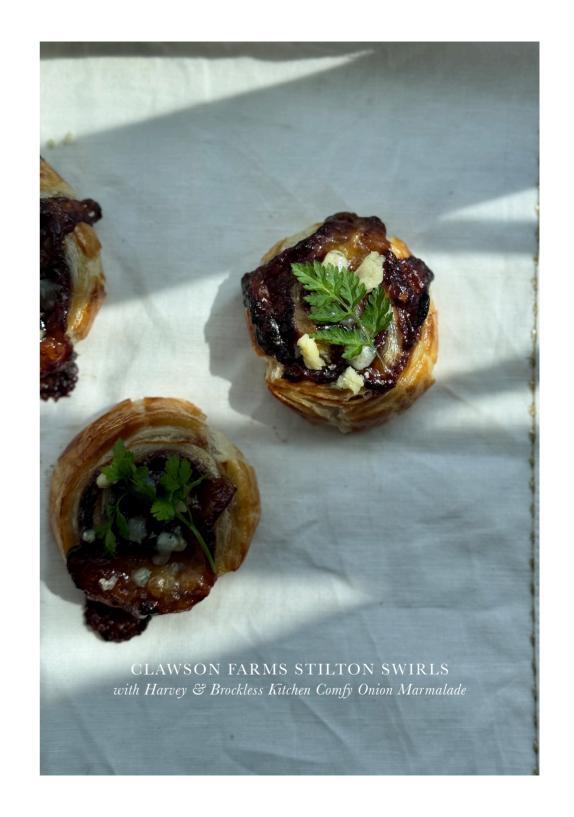
# CLAWSON FARMS STILTON SWIRLS WITH COMFY ONION MARMALADE

Chef Gary Parsons

| Ingredients                                | SERVES 6 |
|--|----------|
| EB356 Clawson Farms Stilton Wedge 220g     | 150g     |
| HS679 Comfy Onion Marmalade                | 5ml      |
| All Butter Puff Pastry Sheet, ready rolled | 160g     |
| Egg, beaten                                | l egg    |
| Flat leaf parsely                          | 20g      |

#### Method

- 1. Pre heat oven the oven to 170 degrees. Cut the sheet of puff pastry in half. Lay the pastry on some greaseproof paper and brush with the beaten egg.
- 2. Spread one half of the pastry with the Harvey & Brockless Kitchen Comfy Onion Marmalade, leaving a 10mm space at one end. Break the Clawson Farms Stilton wedge into a crumbled texture and sprinkle over the half with onion marmalade.
- 3. Lightly push the stilton into the pastry so it sticks.
- 4. Roll the pastry from the short end making sure you keep it tight.
- 5. Place the rolled pastry in the freezer for 30 minutes. After 30 minutes remove the pastry from the freezer and cut into 12 pieces.
- $6.\ Put$  on a lined baking tray and bake for 15 to 20 minutes or until golden.
- 7. Garnish with a sprig of flat leaf parsely.



### Long Clawson Stilton

Made in the rural heart of Leicestershire, Clawson Farms Stilton is matured for around eight weeks until crumbly and creamy with a bold flavour. The perfect Stilton will have the telletale blue veins radiating from the centre and a distinctive tangy flavour.

### Comfy Onion Marmalade

A rich blend of caramelized red onions, tangy balsamic vinegar, and the sweet, vibrant notes of red currants. This marmalade is both sweet and savory, with a deep, jammy flavor that pairs beautifully with cheese boards, roasted meats, or fresh crusty bread.