

CLAWSON FARMS STILTON SWIRLS
WITH COMFY ONION MARMALADE

Gary Parsons, *H&B Executive Chef*

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the fine food c^o

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.

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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	1 egg
Flat leaf parsely	20g

Method

1. Pre heat oven the oven to 170 degrees. Cut the 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.



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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 telltale 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.
