## SNOWDONIA RED DEVIL CHEESE STAWS

Gary Parsons, H&B Executive Chef

### HARVEY & BROCKLESS

the fine food co

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an absolute dedication to honest, authentic, remarkable food.

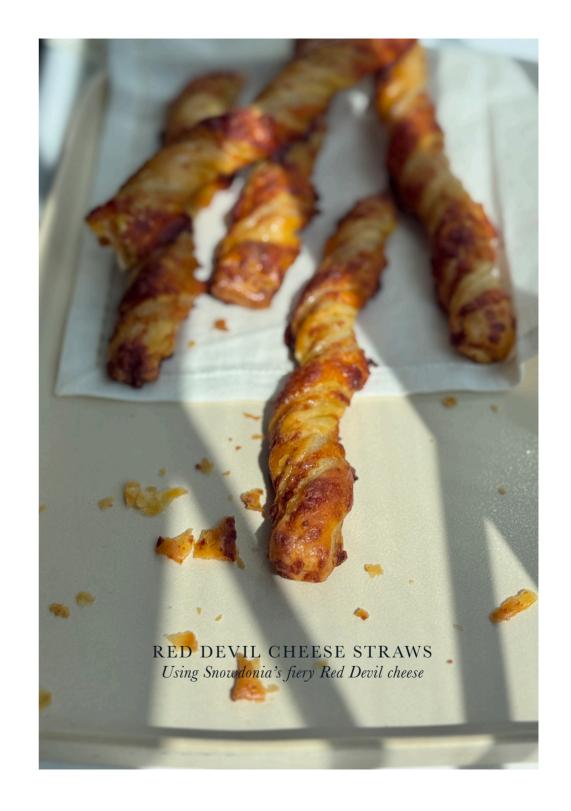
# SNOWDONIA RED DEVIL CHEESE STAWS

Chef Gary Parsons

Ingredients	SERVES 6
WE021 Snowdonia Red Devil, grated fine	80g
All Butter Puff Pastry Sheet, ready rolled	320g
Egg, beaten	l egg

### Method

- 1. Preheat oven to 175c.
- 2. Cut puff pastry sheet in half, widthwise.
- 3. Beat the egg until smooth. Brush the pastry with the egg and then sprinkle the grated Red Devil cheese on one half of the pastry.
- 4. Place the second half of the puff pastry on top and press down slightly.
- 5. Cut each into 1-inch strips, 12 per sheet. Give each strip two twists, then line up on a parchment paper lined baking sheet. Place in oven and bake for 15 minutes.



### Snowdonia Red Devil Cheese

This fiery Red Leicester gets its unmistakable kick from Snowdonia's secret blend of Habanero chillies, peppers and spices. Bringing the heat of South America to the rainswept peaks of North Wales, its magnificent depth of flavour combines buttery creaminess with warm, crackling spice.