

SNOWDONIA
RED DEVIL CHEESE STAWS

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
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.

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

1 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.



RED DEVIL CHEESE STRAWS
Using Snowdonia's fiery Red Devil cheese

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 rain-swept peaks of North Wales, its magnificent depth of flavour combines buttery creaminess with warm, crackling spice.
