



# The Cheese Hamper



## The Cheese Maker's Pickle

This wonderful slightly spiced chutney is made with a fabulous combination of garden fruits and vegetables including rhubarb, plums, blackcurrants, blackberries, carrot and onion. It is an excellent accompaniment to any cheese board or cheese sandwich.

**INGREDIENTS:** Demerara sugar, Cider vinegar, Carrots, Onions, Rhubarb (10%), Golden syrup, Blackberries (7%), Plums (7%), Blackcurrants (7%), Worcestershire sauce (Spirit vinegar, White wine vinegar, Malt vinegar (from **Barley**), Water, Malt extract (from **Barley**), Sugar, Salt, White wine, Seasoning, Natural flavouring, Yeast extract, Spice extract, Colour: Ammonia caramel), Concentrated tomato purée, Spices.

**NUTRITION:** Typical values per 100g: Energy 853kJ/201kcal; Fat 0.2g of which saturates 0.0g; Carbohydrate 48.6g of which sugars 47.8g; Protein 1.2g; Salt 0.3g.

115ge



## Tomato, Garlic & Ginger Chutney

Delicious served with warm goats cheese tartlets. For a tasty supper, grill pork chops until cooked, top with chutney and sprinkle over grated cheddar, return to the grill for a couple of minutes until cheese is bubbling.

**INGREDIENTS:** Tomato (37%), Demerara sugar, Concentrated tomato purée, Bramley apple, Cider vinegar, Dried onion flakes, Sultanas, Garlic (2%), Stem ginger (1%), Salt, Gelling agent: Pectin, Spices, Garlic powder, **Mustard** flour.

**NUTRITION:** Typical values per 100g: Energy 700kJ/173kcal; Fat 0.2g of which saturates 0.0g; Carbohydrate 40.7g of which sugars 38.8g; Protein 2.1g; Salt 1.5g.

105ge



## Caramelised Onion Chutney

This delicious chutney goes well with everything! Fabulous with cheese, cold cuts and sausages. Add a little to sausages near the end of cooking and serve with creamy mashed potatoes.

**INGREDIENTS:** Onion (51%), Sugar, Balsamic vinegar (Wine vinegar, Grape must, Colour: **Sulphite** ammonia caramel, Preservative: **Sulphur dioxide**), Muscovado sugar, Extra virgin olive oil, Spices, Concentrated lemon juice, Garlic powder, Acidity regulator: Citric acid, Salt.

**NUTRITION:** Typical values per 100g: Energy 1122kJ/264kcal; Fat 1.4g of which saturates 0.2g; Carbohydrate 60.9g of which sugars 58.4g; Protein 1.2g; Salt 0.3g.

350ge



## Cheese Board Chutney with Apples, Raisins and Walnuts

The wonderful flavours of apple, raisin and walnuts complement creamy cheeses perfectly, such as with warm Brie pastries. For a light lunch spread a layer on sliced ciabatta or granary bread, top with grated cheese and place under a hot grill until bubbling.

**INGREDIENTS:** Apple (40%), Sugar, Cider vinegar, Raisins (5%), **Walnuts** (3%), Gelling agent: Pectin, Stem ginger, Salt, Ground ginger.

**NUTRITION:** Typical values per 100g: Energy 869kJ/207kcal; Fat 3.1g of which saturates 0.2g; Carbohydrate 46.6g of which sugars 46.5g; Protein 1.0g; Salt 1.3g.

105ge



## Sweet Apple Chutney

This sweet, fruity and slightly spiced chutney made with Bramley apples is excellent with most types of cheese but especially good with mature hard cheeses.

**INGREDIENTS:** Bramley apple (30%), Sugar, Cider vinegar, Gelling agent: Pectin, Muscovado sugar, Sultanas, Dried onion flakes, Salt, Spices, Acidity regulator: Citric acid.

**NUTRITION:** Typical values per 100g: Energy 743kJ/187kcal; Fat 0.1g of which saturates 0.0g; Carbohydrate 45.4g of which sugars 43.8g; Protein 0.7g; Salt 1.4g.

105ge

Refrigerate after opening.

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[www.cottagedelight.co.uk](http://www.cottagedelight.co.uk)



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*A delicious selection of savoury accompaniments perfectly matched for any cheese board.*



Cottage Delight has been producing speciality foods in the Staffordshire Moorlands since 1974.

By using only the finest ingredients and small batch methods, we have created an incredible range with exceptional flavour and a home-made taste. We hope you enjoy our choice from The Cheese Hamper.

## The Cheese Hamper Recipes

**Cheese, Ham and Chutney Melts**  
For a tempting mid-morning brunch or light lunch use our delicious Sweet Apple Chutney to make Cheese, Ham and Chutney melts. Toast slices of white or wholemeal bread on one side only, lightly butter the untoasted side and spread with a layer of chutney. Top with a slice of ham and a few snipped chives, crumble over some Cheshire cheese and pop under the grill until bubbling. Garnish with more chives and cut into slices and serve with a leafy green salad.



## Cottage Delight Cheese Maker's Pickle

Made with a classic selection of garden fruits and vegetables; rhubarb, plums, blackcurrants, blackberries, carrot and onion.

- Add to sausage meat for delicious home made sausage rolls.
- Perfect with a ploughman's lunch



Judges comments on our Cheese Maker's Pickle from 2011

"Very fruity and a good texture, with a warmth on the finish".

Guild of Fine Foods

