

TRADITIONAL FARMHOUSE PICKLE



It's crunch time

We use garden vegetables picked at their *crunchiest* to create this powerful pickle brimming with flavour.

Ingredients Vegetables in variable proportions (32%) (Carrot, Dried onion flakes, Swede), Cider vinegar, Sugar, Muscovado sugar, Apple, Gelling agent: Fruit pectin, Concentrated tomato purée, Salt, Spices, **MUSTARD** flour, Acidity regulator: Citric acid.

Nutrition

Typical values	per 100g
Energy	737kJ/174kcal
Fat	0.3g
of which saturates	0.1g
Carbohydrate	40.6g
of which sugars	39.6g
Protein	1.1g
Salt	1.5g

105g e

Perfect flavours
carefully crafted
for your cheese
platter.

ENGLISH CIDER CHUTNEY



Traditionally British

We fill this recipe to *bursting* with crunchy chunks of garden vegetables, and a *splash* of proper country cider.

Ingredients Demerara sugar, Apple, Malt vinegar (from **BARLEY**), Green beans, Cauliflower, Dates (Contain Rice flour), Dried onion flakes, Raisins, Cider (2%), Gelling agent: Fruit pectin, Salt, Spices, Garlic powder, **MUSTARD** flour.

Nutrition

Typical values	per 100g
Energy	762kJ/180kcal
Fat	0.3g
of which saturates	0.1g
Carbohydrate	41.9g
of which sugars	40.9g
Protein	1.3g
Salt	1.5g

105g e

SWEET APPLE CHUTNEY



Delicious to the core

We've created this fruity number by cooking up seasonal British Bramley apples and spices for a *sweet* and *tangy* flavour.

Ingredients Bramley apple (30%), Sugar, Cider vinegar, Gelling agent: Fruit 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

325g e

CHEESE BOARD CHUTNEY



Cheer up your cheese

Jammy figs and Bramley apples infused with ginger and cider vinegar for *delicious* flavour.

Cheese Board Chutney with Apple and Fig.

Ingredients Sugar, Bramley apple (27%), Dried figs (11%) (Contains Rice flour), Cider vinegar, Gelling agent: Fruit pectin, Stem ginger, Salt, Ground ginger.

Nutrition

Typical values	per 100g
Energy	807kJ/189kcal
Fat	0.3g
of which saturates	0.0g
Carbohydrate	44.7g
of which sugars	44.4g
Protein	0.6g
Salt	1.2g

105g e

TOMATO, GARLIC & GINGER CHUTNEY



Here today, gone tomato

We combine plump ripened tomatoes with sweet British Bramley apples, rich garlic and stem ginger for layers of *vibrant* flavour.

Ingredients Tomato (37%), Demerara sugar, Concentrated tomato purée, Bramley apple, Cider vinegar, Dried onion flakes, Sultanas, Garlic (2%), Stem ginger (1%), Salt, Gelling agent: Fruit 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

105g e

We've spent 50 years *creating inspiring* recipes in the Staffordshire Moorlands.