

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Colliers with Bacon & Watercress

3 slices of Smoked Streaky Bacon

Hand full of Watercress

3 to 4 Cornichons, sliced long ways

Virgin Olive Oil

2 slices of Sour Dough Bread

1 dessert spoon of Sour Cream

Good thick Slice of Colliers cheese

Place the bacon under a preheated grill and cook turning occasionally until crispy

Mix the Watercress and sliced Cornichons with a little Olive Oil until dressed and place on one slice of the bread.

Top with some soured cream and break the Colliers cheese into shards over the top

Finish off with crispy bacon and the other slice of bread