

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Old Fashioned Colliers Potted Cheddar Cheese

250g Colliers Cheese - finely grated
75g Unsalted Butter - softened
75ml Double Cream
100g Walnuts, toasted & chopped
Pinch of Mace
½ tsp English Mustard Powder
Big splash of White Port
Salt & Pepper

Mix the grated Colliers cheese, butter and double cream to a smooth paste, best done by hand. Add the chopped walnuts spices & the mustard powder and white port and season. Mix well and taste, add more port if required

Simply pot into small cups or ramekins, cover and chill until ready to serve.

Note:

Remember to remove the potted cheese from the fridge a few hours prior to serving to appreciate the taste of the cheese rather than the temperature!

Serve with hot crusty bread, celery and apples spiced chutney or pickled walnuts.

Serves 4