



England

CRANBERRY WENSLEYDALE

The name means the “Valley of Wensley”. The original Wensleydale was created by a Cistercian monk in the 11th century near the town of Hawes in North Yorkshire. Different versions are now created, adding fruit such as cranberries, mango, orange, or chocolate, etc. It is made with pasteurised cow's milk. It has a sweet, fruity flavour. Reminiscent of wild honey.



FLAVOUR CONTRAST
LOW IN SALT
GLUTEN-FREE



150 g portion



North
Yorkshire
England

North Yorkshire is the largest county in England and is located in the north east of the United Kingdom. 40% of the region is covered by national parks and protected areas. It has been the most heavily populated area with abbeys and monasteries since the 19th century. It is hardly surprising, therefore, that Wensleydale has ecclesiastic origins.

History and production

Ilchester cheese factory was established in 1962 when its founder, Ken Seaton, the owner of a hotel in Somerset, asked himself how he could prevent the wheel of Cheddar that was on display on the bar from drying out. He had the great idea of infiltrating it with a small amount of beer. And so the first beer cheese was born!



Ken Seaton's hotel, Ilchester.

Teetotallers promoted this cheese by boycotting it and making it even more famous.

Since then, Ken and his team have invented a series of cheese, including Wensleydale with cranberries and orange chocolate Wensleydale, which are increasingly successful.



North Yorkshire.

PAIRING

Accompany with: quince jelly, dried fruit and nuts, chutneys, pear or apple.

Wine: white Chardonnay-type wine, sparkling sweet white wine, Lambrusco.

Beer: sweet beers.

Bread: baguette, cereal bread, walnut bread.



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Use

Cranberry Wensleydale is a typically English cheese that can also be eaten as dessert thanks to the sweetness of its cranberries.

It can be used in many different dishes.

TYPE OF CUT

HOT DISHES

COLD DISHES

Diced/Cubes



• Rocket and bacon salad with Wensleydale Vinaigrette (see Recipe 3)

Crumbled



• Botifarra sausage pasties with apple and Wensleydale (see Recipe 1)
• Apple tartlet with crumbled Wensleydale (see Recipe 2)

• Cheese board with dried
• Fruit or biscotti Macerated dried fruit with Wensleydale
• Dessert: with apple compote and walnuts

Slice



• Grilled canapé (see Recipe 1)

• Canapé: With wholemeal bread, dried tomato, olives

In sauce



• Fritters with Wensleydale and pear

• Dessert: blended with natural yoghurt
• For savoury dishes with olive oil or walnut

RECIPES

INGREDIENTS

- 80 g Cranberry Wensleydale
- 60 g mushrooms
- 100 g Golden Delicious apple
- Olive oil
- 100 g sausage
- 6 pasty shells
- Salt and pepper

| 🍳 Easy | 👤 2 portions | 😊 Suitable for children |

PREPARATION

Slice the mushrooms. Peel and dice the apple. Sauté the mushrooms and the apple in a frying pan with a little olive oil until slightly browned. Add the sausage to the frying pan, remove the skin and mix with a wooden spoon to avoid lumps. When the sausage is cooked, place the filling in a bowl and leave to cool.

Crumble the cheese into the bowl, season and mix well. Fill the pasties, seal and bake them at 220°C for 10 minutes.

CRANBERRY WENSLEYDALE PASTY WITH SAUSAGE, APPLE AND MUSHROOM

INGREDIENTS

- 50 g Wensleydale Cranberries
- 120 g Golden Delicious apple
- 10 g butter
- 20 ml dark rum
- 20 g brown sugar
- 1/2 roll of rectangular puff pastry
- Beaten egg

| 🍳 Easy | 👤 2 portions | 😊 Suitable for children |

PREPARATION

Cut the apples into eighths and then cut each eighth in half crossways. Brown the apples slightly in a frying pan with the butter. Add the rum and the sugar and cook over a medium heat for a couple of minutes.

ASSEMBLY

Cut the pastry into 12 cm circles (approx.). Paint the pastry with the beaten egg and place the slices of apple on top with the middle part facing upwards. Bake in an oven preheated to 180°C for around 15 minutes. Crumble the Wensleydale cheese over the apples and bake for another 5 minutes.

CRANBERRY WENSLEYDALE AND APPLE TARTLET

INGREDIENTS

- 80 g sliced smoked bacon
- 20 g walnuts
- 15 g almonds
- 100 g rocket

VINAIGRETTE

- 50 g cranberry Wensleydale
- 70 g extra virgin olive oil
- 15 g apple vinegar
- Salt

| 🍳 Very easy | 👤 2 portions | 😊 Suitable for children |

PREPARATION

Cut the slices of bacon across into julienne strips. Roughly dice the dried fruit and nuts. Sauté the bacon in a frying pan until slightly browned, add the dried fruit and nuts and continue cooking for 30 minutes.

Crumble the Wensleydale cheese. Mix the ingredients for the vinaigrette in a bowl. Garnish the rocket with a little vinaigrette and mix well. Place the slightly cooled mixture of fried fruit and nuts on a bed of rocket and pour more vinaigrette over the top.

ROCKET SALAD, CRANBERRY WENSLEYDALE VINAIGRETTE, BACON AND DRIED FRUIT AND NUTS

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es