

Nut Knowle Farm

Spring Recipe 1

Saint Stephen

A mould ripened Cheese, with garlic, parsley and chives.
Minimum weight - 80g



Ingredients:

2 open mushrooms
1 St Stephen Goats Cheese
Butter
Olive Oil
Brioche (optional)
Rocket or Salad Leaves

Method:

Fry 2 open mushrooms, gills down in some butter with a little olive oil (to stop butter burning). Turn mushrooms over. Cut the St Stephen Cheese in half. Place on top of the mushroom, cook on for 5 minutes. Drizzle olive oil over top of cheese and finish under a medium grill until golden brown. Can be served on toasted brioche. Decorate with salad leaves or rocket.

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Spring Recipe 2

Wealdway

A small log, either plain or coated in herbs or spices, very pretty.

A useful dinner party cheese that grills or bakes well.

Try baking in flaky pastry - 150g



Ingredients:

1 Plain Wealdway Log

Demerara Sugar

Juice and zest of a lemon

Method:

Cut Wealdway log into 1/2 inch slices. Sprinkle Demerara sugar on an oven-proof dish, add slice of cheese and sprinkle with sugar - repeat twice more until you have a tower of three slices of cheese separated with sugar. Ensure that you have sugar on the top and then gently heat with a blowlamp to caramelize the sugar. Add more sugar during the caramelising process.

Sprinkle with the zest of a lemon and drizzle lemon juice on the excess sugar.

Could be served with sweet with salad leaves or rocket.

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Spring Recipe 3

Little Garlic



Very 'Garlicky' with our own special blend of herbs -
Try baking in a Chicken breast

Ingredients (Per Person):

Free Range Chicken Breast
1/3 Little Garlic Cheese
Red Onion
Bacon or Pancetta
Olive Oil
Crème Fraiche
Brown Sugar
Parsley to Garnish

Method:

Make a slit in the top of a chicken breast. Stuff chicken with a 1/3 of a Little Garlic cheese and wrap in bacon or pancetta.

On an oven proof dish lay sliced red onion rings sprinkled with Demerara sugar. Lay chicken breast on top of onion rings, drizzle with olive oil and bake at 200oC, gas mark 6 for approximately 30 minutes.

Plate up chicken and onion rings. Add a tablespoon of Crème Fraiche to the juices from the chicken and onion rings to make a sauce.

Serve with new potatoes and fresh vegetables or salad.

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Spring Recipe 4

Wealden



Mould ripened and matured. Medium/strong flavour. Cut in half, drizzle with olive oil and grill, or eat with crackers. 80g.

Ingredients:

Soft Wealden cheese
Asparagus Spears
Parma Ham
Black Pepper
Olive Oil

Method:

Partially steam asparagus spears. Wrap 3 spears in Parma Ham, crumble Wealden cheese on top, finish with a twist of black pepper and drizzle of olive oil. Grill under pre-heated grill until golden brown.

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Summer Recipe 1

Wealdway

A small log either plain or coated in herbs or spices, very pretty.

A useful dinner party cheese.

Grills or bakes well.

Try baking in flaky pastry.

150g.



Ingredients:

1 Plain Wealdway Log

Strawberries

Sugar to taste

Method:

Cut plain Wealdway log into slices and line the bottom of an ovenproof dish.

Roughly chop strawberries to cover.

Sprinkle with sugar and bake in a pre-heated oven at 200oC for approximately 4-7 minutes (dependant on size of dish).

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Summer Recipe 2

Wealden with Redcurrant Jelly



Mould ripened and matured
Medium/strong flavour.
Cut in half, drizzle with
Olive Oil and grill, or eat with Crackers. 80g

Ingredients:

Soft Wealden cheese
Olive Oil
Black Pepper
Redcurrant Jelly or Honey
Salad Leaves
Salad Dressing

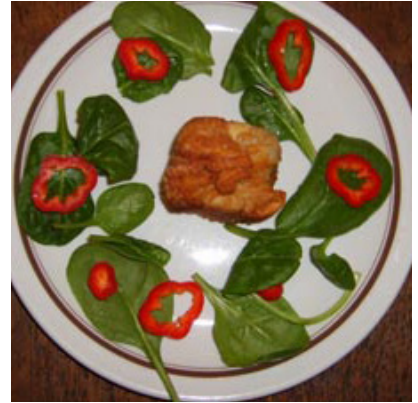
Method:

Pre-heat grill.
Cut a soft Wealden in half and place on an ovenproof plate.
Drizzle with olive oil, add a twist of black pepper.
Grill until golden (approx 5 mins). Serve with a spoonful of redcurrant jelly or honey and dressed side salad.

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Summer Recipe 3

Caprini



Slices of Wealdway Log, marinated with peppers, chillies and spices in oil.
Ideal for cheeseboard, salads or cooking.

Can be stored for up to six months in a refrigerator

Ingredients

Slices of Caprini (any flavour)
Filo Pastry
Oil for frying
Salad leaves for garnish

Take a slice of Caprini and wrap in a square of filo pastry, two to three layers thick.
Bring the corners up to make a parcel, seal with water and deep fry until golden.
Serve with salad garnish.

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Autumn Recipe 1

Wealdway



A small log either plain or coated in herbs or spices, very pretty,
A useful dinner party cheese. Grills or bakes well. Try baking in flaky pastry.
150g

Ingredients:

1 Wealdway Log (any variety)
2 Rashers of Bacon
Flaky pastry
Egg Wash

Method:

This recipe works well with all 6 varieties of 150 gm log.
Pre-heat oven. Wrap cheese in 2 rashers of bacon, then wrap in flaky pastry and egg wash. Bake for 30 mins at 200oC or gas mark 7.
Can then be sliced and served with vegetables or salad.

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Autumn Recipe 2

Wealden



A Hard Crottin type Cheese - very matured, quite strong and delicious, shows signs of natural harmless moulds.

Min weight 60g

Ingredients:

1 Wealden Crottin Cheese
Flour
Egg
Breadcrumbs
Salad Leaves
Sweet Chilli Sauce

Cut a Crottin in half, dust in flour and dip in beaten egg and breadcrumbs.
Deep fry (if shallow frying, turn cheese) until golden.
Serve with salad garnish and sweet chilli sauce.

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Autumn Recipe 3

Wealdway Log with Smoked Salmon



A small, plain log - 150g

Ingredients:

1 Plain Wealdway Log
Sliced Smoked Salmon

Method:

Wrap a plain Wealdway log with smoked salmon slices.
Slice as required and serve.

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Winter Recipe 1

Gun Hill (Smoked)



Lightly smoked over Scots Pine
Mild and subtle
Try grating into mashed potato

Method:

Boil the potatoes in the normal way and strain. Leave the potatoes whole to retain heat.

Add a small knob of butter and grate in Gun Hill Smoked Cheese to taste (approx 75gm per helping).

Lastly add an egg and immediately mash, mixing all the ingredients together and beat until smooth.

Garnish with some grated Gun Hill cheese on top.

Ideal as a topping for fish pie.

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Winter Recipe 2

Ash Log - Red Onion Tartlet



Our Wealdway Log, but Ash Coated
Mould ripened and matured, with a stronger flavour.
Goes well with a glass of Port.

220 g.

Ingredients (for 6):

Wealdway Mature Log
Flaky Pastry
3 Red Onions
Olive Oil
3 tbsp Brown Sugar
Balsamic Vinegar

Method:

Cut a 4 inch square of flaky pastry. Cut out the corners to enable the sides to be folded in by approximately $\frac{1}{4}$ inch.

Finely slice a red onion into rings and fry in a little olive oil until they soften. Add a splash of balsamic vinegar and a tablespoon of brown sugar. Stir until the mixture thickens.

Place the onion mixture in the centre of the pastry square and top with a slice of Wealdway log, approximately 1 inch thick.

Drizzle with olive oil and bake in a pre-heated oven at 220oC or gas mark 7 for 15-20 minutes until golden.