



Belton Farm

GREAT BRITISH CHEESEMAKERS



Aged Red Leicester with a cunningly unexpected crunch



Handcrafted at Belton Farm in Shropshire, Red Fox cheese is an aged Red Leicester with a cunningly unexpected crunch, and a complex blend of sweet and savoury distinctive flavours.

Belton Farm Ltd
Shropshire, SY13 1JD
01948 662 125

www.beltonfarm.co.uk



It has russet colour and a wonderful rugged mouth-feel with a hint of crunch, the cheese has developed through watchful maturation and leaves the palate with a lingering flavour and a desire for more.



Red Fox and tomato tortilla bake recipe

Ingredients

A little vegetable oil for greasing
300g (10oz) fresh spinach
5 soft tortillas
440g jar tomato pasta sauce
3 large tomatoes, thinly sliced
150g (6oz) grated Red Fox Cheese
Freshly ground black pepper
Salad to serve

If you have a recipe idea of your own please Tweet or Facebook us – we would love to share them

Method

Pre heat the oven to 180 °C / fan oven 160 °C / Gas Mark 4 and lightly grease a baking sheet with a little vegetable oil. Put the spinach into a colander and pour over a kettleful of boiling water to wilt the leaves. Drain well, then squeeze out the excess moisture when cool enough to handle.

Put one tortilla onto the baking sheet and spread with a quarter of the pasta sauce, place sliced tomato on top and sprinkle with a third of the grated Red Fox Cheese.

Place another tortilla on top, spread with another quarter of pasta sauce, then half of the spinach, seasoning with a little pepper. Repeat this process once more, then finish with the final tortilla and more sliced tomato and grated cheese.

Bake for 25-30 minutes then leave to cool for a few minutes, slice into four and serve with salad.

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