



**Belton
Farm**

GREAT BRITISH CHEESEMAKERS

WHITE FOX

Aged White Leicester

Rich, nutty and intensely creamy with a cunning crunch



Handcrafted at Belton Farm in Shropshire, White Fox cheese is an aged White Leicester, a modern British cheese offering a new experience to cheese lovers looking for something a little bit different.

Slowly matured, White Fox develops a 'crunch', giving a rugged mouth feel and depth of flavour that is tough to beat. This delicious cheese is aged to perfection and extremely versatile.



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White Fox Frittata Recipe

Ingredients

15g (1/2oz) butter
100g (4oz) pasta shapes, such as macaroni, penne or farfalle
1 bunch of spring onions chopped
100g (4oz) roasted red peppers (from a jar), drained and chopped
6 medium eggs
4 tbsp milk
1 tbsp chopped fresh herbs (thyme, parsley or chives)
100g (4oz) grated White Fox
Freshly ground black pepper
Salad

Method

Cook the pasta in boiling water for 8-10 minutes, until just tender. Rinse with cold water and drain thoroughly.

Melt the butter in a large non-stick frying pan and gently fry the spring onions for 3-4 minutes, then add the pasta and peppers, stirring them through.

Pre heat the grill. Beat the eggs, milk and herbs together, season, then pour into the frying pan. Sprinkle the White Fox cheese over the top. Cook on the hob over a low heat until set, then brown and set the surface under the grill. Cool for a few minutes then slice into wedges. Serve hot, warm or cold, with salad.

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

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