

LONG CLAWSON STILTON PIZZA
WITH TRUFFLE HONEY & FOREST MUSHROOMS

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c°

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

LONG CLAWSON STILTON PIZZA WITH TRUFFLE HONEY & FOREST MUSHROOMS

Chef Gary Parsons

Ingredients

SERVES 1

EB356 Long Clawson Stilton, Crumbled	25g
IT831 Arla Pro Grated Mozzarella	25g
HS705 Harvey & Brockless Kitchen Marinara sauce	70g
CP176 Acacia Truffle Honey	1 tbsp
Pizza dough, hand scretched	120g
Flour & Semolina, for dusting	20g
Mixed Forest Mushroom, cooked	40g
Cavolo Nero, Stalk removed, washed and blanched	15g

Method

1. Pre heat the oven to the highest setting, if using a domestic oven. Place a pizza stone on the middle rack of the oven.
2. Take the Cavolo Nero, add to a bowl, add a little bit of olive oil and season with salt and pepper, then mix together.
3. Spoon the Marinara sauce in middle of the dough and carefully spread around leaving an edge. Evenly sprinkle the grated mozzarella, and the cooked forest mushrooms. Crumble the Long Clawson Stilton over mushrooms. Arrange the Cavolo Nero evenly around the pizza.
4. Slide the pizza onto the pre heated stone and bake for 5 minutes, if using a domestic oven. Finsh with a drizzle of the Acacia Truffle Honey.



LONG CLAWSON STILTON PIZZA
with Forest Mushrooms, Cavolo Nero and Truffle Honey

Long Clawson Stilton

Made in the rural heart of Leicestershire, Long Clawson Stilton is matured for around eight weeks until crumbly and creamy with a bold flavour. The perfect Stilton will have the telltale blue veins radiating from the centre and a distinctive tangy flavour.

Arla Pro Grated Mozzarella

Mild and delicate with a creamy, slightly acidulous and yogurt aromatic taste. It has a semi-soft, elastic texture, which implies an excellent stretching ability.

Harvey and Brockless Kitchen Marinara Sauce

A rustic, glossy bright red sauce with infinite use. A chunky sauce with sweet and tangy tomatoes and bright basil coming through at the end.

Acacia Truffle Honey

Often referred to as the “sexiest honey” by the team at Harvey & Brockless, this ambrosial product is elevated to new heights with the addition of shavings of black summer truffles. The intensely sweet and fragrant flavour is the perfect accompaniment to a robust goats’ cheese. Try it drizzled over Valençay.