Monument Standard 1kg Cutter Doves Farm.

5mm Bleed (if solid print)

DO NOT TRIM PLATES

60mm | 100mm | 60mm | 97mm

330mm Repeat

160mm Print height to top of bag

172671 v2a - Marriages Organic Plain Light Brown Flour 1kg
Inks: Warm Gray 1 Warm Gray 2 201 Black CUTTER

VCG | connect

Maximum Graphics Line

connect

Job Number	**172671 v2**
Job Title	Marriages Organic Plain Light Brown Flour 1kg
Customer	Monument Paper Bag Co Ltd
Printer	Monument Flour Bags
CSR	P.Entwistle
Date	8/6/2014
Cutter No	NA
Order No	Bill
Process	Flexo
Barcode	EAN 13, 5011259055951
Operator	t.hamer
Ref No	NA
Plate No	NA
Job Size	330.000mm x 332.000 mm

These colours are only a guide, please refer to the Pantone® book for an accurate colour match.

PANTONE Warm Gray 1 C 85.14% | PANTONE Warm Gray 2 C 10.4% | PANTONE 201 U 5.13% | PANTONE Black U 28.44%

QUALITY ASSURANCE

Content
Checked By:
Date: / /

Colour
Checked By:
Date: / /

Although this proof/file has been checked in compliance with stringent quality assurance procedures, errors can occur. It is the customers responsibility to check this design for content, size, layout and colour separation prior to advising final approval to print.

Studios 2 & 3 • Roach Bank Road • Pilsworth • Bury • BL9 8RQ
Tel: 0161 796 9696 • enquiries@vcg-connect.com

ORGANIC
PLAIN
LIGHT BROWN
FLOUR

SOURCE OF FIBRE

1KG e

Our nutritious brown flour combines the nutty flavour of wholemeal with the easy handling of white flour.

NUTRITION INFORMATION	Per 100g
Energy	339kcal 1437kj
Fat	1.3g
of which saturates	0.25g
Carbohydrate	72.9g
of which sugars	2.1g
Fibre	7.0g
Protein	12.5g
Salt	Trace

INGREDIENTS

Organic flour (organic **wheat** flour, calcium, iron, niacin, thiamin)

Manufactured in the UK. Flour is made from wheat from more than one country.

GUARANTEE This product should reach you in perfect condition. If you are not entirely satisfied, please return it with the packaging. Your statutory rights remain unaffected by this guarantee.

STORAGE INSTRUCTIONS Store in a cool, dry place. Once opened, store in an airtight container.

BEST BEFORE See top of pack.

CERTIFIED BY THE ORGANIC FOOD FEDERATION

GB-ORG-04
EU/Non-EU Agriculture

MARRIAGE'S
THE MASTER MILLERS

ORGANIC

PLAIN

LIGHT BROWN
FLOUR

LIGHTER THAN WHOLEMEAL, MORE FIBRE THAN WHITE

ALL-PURPOSE FOR PASTRY, BISCUITS & CRUMBLES

MILLING SUPERIOR QUALITY FLOUR
SINCE 1824

THE MARRIAGE FAMILY

W&H Marriage & Sons Ltd has been milling flour in Essex since 1824.

Marriage's was founded by twins William and Henry nearly 200 years ago. Today the fifth and sixth generations of the Marriage family continue the milling tradition at Chelmer Mills (pictured above). We source top quality wheat from organically certified farms. Our flour is produced using a combination of the traditional techniques we have trusted for generations and the best modern milling technology.

MARRIAGE'S RANGE
includes ORGANIC, SPECIALITY *and* STONEGROUND *flours.*

STILTON AND BROCCOLI TART

PREPARATION TIME
1 hour
BAKING TIME
40 minutes
SERVES 6

INGREDIENTS

PASTRY
175g Organic Plain Light Brown flour
A good pinch of salt
50g walnut pieces
100g unsalted butter, chilled and diced
1 large free-range egg yolk plus 1–2 tablespoons cold water

FILLING
400g broccoli florets
100g Stilton
3 large free-range eggs
200g half-fat crème fraiche
100ml milk (not skimmed)
Small bunch of chives
Salt and pepper
23cm/8½ inch loose-based flan tin and a baking tray

METHOD

1. Place the flour, salt and nuts into a food processor and 'pulse' to a fine powder. Add the butter and process until the mixture resembles fine crumbs. Add the egg yolk and water and process until the mixture comes together.
2. Wrap and chill the dough until firm – about 20 minutes. Turn out onto a lightly floured work surface. Knead for a few seconds until smooth.
3. Roll out the dough to a circle about 27cm across. Roll the pastry around the rolling pin and lift over the tin. Carefully press the dough onto the base and sides. Prick the base several times with a fork. Chill for 20 minutes.
4. Heat the oven to 170°C fan/190°C/ 375°F/ Gas 5. Line the pastry case with non-stick baking parchment and weigh down with baking beans. Bake for about 15 minutes until firm.
5. Remove the paper and beans. Bake the empty case for 5 minutes until crisp.
6. Reduce the oven temperature to 150°C fan/ 170°C/325°F/Gas 3 and put a baking tray in the oven.
7. Blanch the broccoli in boiling water for 3–4 minutes, or until tender. Rinse and drain.
8. Arrange the broccoli in the pastry case and crumble the Stilton over the top.
9. Combine the eggs, crème fraiche and milk in a large jug. Snip in the chives and season. Whisk to combine then pour over the broccoli and cheese.
10. Set the tart on the heated tray. Bake for about 40 minutes until firm and slightly golden. Leave for about 10 minutes before cutting. Best eaten the same day.

RECIPE TIP
For a sweet pastry, replace the salt with 45g sugar.

W&H MARRIAGE & SONS LTD
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Print Solid

25mm

50mm

5 011259 055951 >

Glue Area

Print Solid Area

Unprinted Glue Area

172671 v2a - Date: 6-AUG-14

65mm

332