

Richmond Hill Cafe & Larder

The Cheese Club

Offer 07, 2007

Was Britannia... (now Van Diemen's Land)

"Rule Britannia!

Britannia rules the waves.

Britons never, never, never shall be slaves."

Poem by James Thomson 1700-48,

Music by Thomas Augustine Arne (around 1740)

"Hold me now, hold me now

Till this hour has gone around

And I'm gone on the rising tide

For to face Van Diemen's Land"

Written by Adam Clayton, Laurence Mullen,

Paul Hewson & Dave Evans 1988

Originally this offer was to be a 'Rule Britannia' special. We had organised the best of British and Irish cheese to herald in the Spring Racing Carnival, however both have fallen under quarantine. So instead we have decided to theme this as the best of Van Diemen's Land (with an ancestral link).

Currently the horses in Australia are quarantined due to horse flu, but quarantine issues also extend overseas. All dairy and meat related products from the British Isles are currently quarantined due to foot & mouth disease. AQIS (Australian Quarantine & Inspection Service) of course need to be very vigilant of foot and mouth disease, this time however it is not AQIS dragging their feet, instead it is the British and the Department called DEFRA (Department of Environment, Food & Rural Affairs). The outbreak of foot and mouth in August and another case at the end of September has resulted in the suspension of all meat and dairy imports from Britain. Despite the fact that foot and mouth does not affect dairy and that all the cheeses originally selected would have been made at least 6 months before the first foot & mouth outbreak, we are still unable to get the cheeses out of England!

So instead we have created a Van Diemen's Land offer, where we have brought together the best of Australia with an appearance by an Irish cousin. We have included a blue cheese whose name is taken from the early sailing ships of Melbourne's history, a favourite washed rind and a biodynamic cheese from Victoria. We also have included an Irish cheese, which seems apt considering the legacy of Irish convicts brought to Australia. Lastly the reappearance of an old favourite we have not had as part of an offer for 3 years. As always, there is also a selection of larder favourites and produce from the kitchen. These include great spring racing carnival ideas and a prized family recipe from Ireland.

Could you please let us know if the delivery address you are using means we do not have to use a yellow sticker called an ATL (Authority to Leave). This allows the driver to leave the parcel without being signed for). **If so, please write in the delivery address section: the business name, business hours and contact person's full name** if you are unavailable, e.g. receptionist, security guard, etc. This is especially important for office blocks where there are multiple businesses in the building or for government departments. This helps to ensure your cheese is being delivered carefully and being left as instructed by the drivers.

You can receive the newsletter as an email, however recently a few members have not been receiving emails. A reminder of our email address – thecheeseclub@rhcl.com.au. If you place your order on-line, you should receive an auto reply by email. If you do not, your order has not been received. If this is the case, please copy your order into a standard email or telephone us direct.

The closing date for orders is Thursday 25th October. We will be sending your cheeses to you (or they will be ready for collection) on Monday 29th October. If they have not reached you by Wednesday lunchtime, please contact us on 03 9421 2808 (ext 2).

It is hard to believe that the next offer is our last for the year. Attached to this will be our Pre-Christmas order where we have designed a number of great gift ideas. This Pre-Christmas order is for all non-cheese perishables and will be delivered before our final Cheese Club of the year; this also attracts a 15% discount instead of 10%. So stay tuned, until then "there was a wild colonial boy..."

The Cheese Club Team

Invitation to order Offer 07, 2007

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>2x 120gm Meredith Dairy Woodburne* Sheep's milk, white mould Meredith, Victoria</p>	<p>1x 120gm Meredith Dairy Woodburne* Sheep's milk, white mould Meredith, Victoria</p>
<p>400gm x Jensen's Red* Cow's milk, washed rind Neerim South, Victoria</p>	<p>200gm x Jensen's Red* Cow's milk, washed rind Neerim South, Victoria</p>
<p>400gm x Ironstone Extra Mature* Cow's milk cooked curd Drouin, Victoria</p>	<p>200gm x Ironstone Extra Mature* Cow's milk cooked curd Drouin, Victoria</p>
<p>400gm x Coolea* Cow's milk cooked curd Macroom, West Cork, Ireland</p>	<p>200gm x Coolea* Cow's milk cooked curd Macroom, West Cork, Ireland</p>
<p>300gm x Extra Mature Pyengana* **Limited Availability** Cow's milk, cooked curd Pyengana, Northern Tasmania</p>	<p>150gm x Extra Mature Pyengana* **Limited Availability** Cow's milk, cooked curd Pyengana, Northern Tasmania</p>
<p>400gm x Exhibition Blue* Cow's milk blue Gippsland, Victoria</p>	<p>200gm x Exhibition Blue* Cow's milk blue Gippsland, Victoria</p>
<p><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>	<p><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>

How to order

To place your order, complete the enclosed order form and return it by post, fax, phone or email.
 Phone (during business hours) 03 9421 2808, extension 2 and ask for
 Palma, Matthew, Clair or Penny.

Deadline for ordering is Thursday 25th October
You will receive your order on, or soon after
Tuesday the 30th October.

48-50 Bridge Road Richmond Victoria 3121 Australia
 Telephone 61 3 9421 2808, Extension 2 Facsimile 61 3 9421 2818
 Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au

The Cheese Club

Cheese Notes Offer 07, 2007

Meredith Dairy Woodburne*

Sheep's milk, white mould

Meredith, Victoria

As the premier producers of sheep's milk in this country, Meredith Dairy has always been innovative in what they produce. Without the constraints of hundreds of years of tradition, Meredith Woodburne is a prime example of this freedom. It is a small disc of approximately 8 centimetres in diameter and around 20-23 centimetres deep.

Meredith Dairy is run by the Cameron family who have been making cheese since the 1980's. Sandy and Julie Cameron have extensively researched both animal husbandry and cheese making techniques and are currently the largest producers of sheep & goat's milk in Australia. Meredith Dairy's flock of sheep are a cross between wool-producing breeds and East Frieslands, which are the most common milk-producing breed. This has led to an exceptional flock of milking sheep, with a lineage that stretches back to 1924, when the Cameron's first started farming. Sandy, a qualified Veterinarian, extensively researched sheep & goat reproduction, especially year round production and in 1985 gained a Doctor of Philosophy for his efforts. Generally sheep only lactate for 3 to 9 months; but Sandy's skills in animal husbandry have enabled him to ensure they have a consistent high quality milk supply, by careful control of breeding and care of the animals.

When young, a Woodburne is firm and quite chalky with a mild flavour. It shows flavours of lanolin that are gentle and not overpowering, unlike some of the sheep's milk surface moulds we have had in the past. An ivory white colour, the white bloom mould on the outside will slowly breakdown as it ages. As it ages the flavour of the cheese becomes more pronounced in its lanolin characters with a definite mushroom earthiness and the faintest hint of floral characters (think flowers from clover and other grasses). When the texture breaks down and it becomes semi-liquid, it ripens from the outside edge to the centre chalky line.

Woodburne is perfect cheese for a platter as a whole unit. Serve with luscious strawberries and a crusty baguette or as part of a lunch salad with walnut bread and a soft leaf salad. Dress with a light walnut oil vinaigrette. Try as part of a selection for your Spring Racing Carnival hampers or as part of a leisurely picnic. Add a brilliant Australian Semillon and you have the perfect combination for a Sunday afternoon.

Tarago River Jensen's Red*

Cow's milk, washed rind

Neerim South, Gippsland, Victoria

Last year we offered Jensen's Red for Offer 07, 2006 offer and Tarago River have been able to supply us with yet another great batch. To ensure this current batch achieves its optimum flavour for you it has undergone a more intensive washing process than normal. It has undergone the deluxe day spa treatment for cheese. Every day it receives one of the following processes; a wash with brevi linens, dry salt massage, or a brine spray. The combination of these processes is a closely guarded secret and this is what gives Jensen's Red its distinctive flavour. The cheese is matured for 5-6 weeks before being dispatched.

Founded by Laurie Jensen, Tarago River Dairy is one of Australia's leading farmhouse producers. Laurie and his father Alwyn, along with Rob & Lyn Johnson started Tarago River in 1982. Laurie studied Dairy Technology in the early 1970s and travelled extensively as a recipient of the Churchill Fellowship. Laurie is passionate about the specialty cheese industry and has assisted with setting up many fledgling cheese factories over the years. A strong advocate of raw milk cheese, Laurie was a founding member of the Australian Specialty Cheese Association. He is a firm believer and champion of ethical farming principles. Laurie has now left the backbreaking work to his capable team at Tarago River. The heads of production for washed rind and blue cheese production is David Brown and Matt Taylor.

As with all cheese, the quality of the milk is affected by the animal husbandry and feed. Hillcrest Farm cows are predominately Friesian with some Jersey crosses and there is currently a herd of about 300. They are free grazing animals and also receive a specific feed mix of grains and silage produced on the farm. The feed is GM (Genetic Modification) free. This feed supplement ensures a consistent level of protein and fat in the milk, so that the cheese makers have a consistent quality. When the milk undergoes renneting, a small amount of a geotrichum mould culture is added. The curds, once drained, are hand ladled into the hoops.

All cheeses at Tarago River are hand ladled. They are then put into a drying room over night. The next day they receive a wash of annatto, which is what creates the distinctive orange colour. Annatto is a spice derived from the reddish pulp surrounding the seed of the achiote bush (*Bixa orellana*). In Latin American markets, it is known as achiote and in the Philippines it is known as atsuwete or achuete. It is used in Western cooking and food culture to colour confectionery and especially cheeses like Cheshire, Leicester and Edam.

The cheeses we are receiving have been ageing for 6 weeks and have undergone a slightly different regime to ensure an oozy ripe soft edged cheese. Jensen's Red as a product over time has gone from being a Port Salut style cheese to being much more reminiscent of the great French washed rinds of Normandy like Livarot. Normally they sit in a 15°C room undergoing the washing technique before being moved to a 5°C room for slower maturation. Our cheeses after this 3 week period have been further washed and placed in a room at 9°C. This means the temperature inside the actual paste of the cheese is around 13-14°C, which is vital in the maturation and breakdown of the proteins in the cheese. Try with soda bread and dried fruits like peaches or on rich dense fruit bread.

Piano Hill Ironstone Extra Mature*

Cow's milk, cooked curd

Drouin, Victoria

When this cheese came onto the market about 4 years ago, it was pleasing to see a great quality hard cheese from an Australian producer. Most makers take the safe route - fresh curd and white mould styles. Very few brand new enterprises are gutsy enough to tie up their time and resources in the maturation of hard cheeses. Hard cheese needs to mature for at least 6 months depending on the style. When you are a new enterprise, 6 months is quite a while to have no income but still be forking out for all of the expenses. At Piano Hill, they matured their cheese for 18 months before their first release to the public! The wait was definitely worth it. Their commitment to their ideas of what they wanted to make has produced a thriving business with a name that has quickly become synonymous with exceptional Australian farmhouse cheese.

Piano Hill is the family farm of the Browns nestled in the hills outside Drouin in Gippsland, Victoria, just over one hour drive West of Melbourne. Just south of Warragul, this area has always had a rich dairy history and originally every town had its own milk and cheese factory or cooperative. The power of national dairy companies unfortunately killed all these small town factories, which traditionally produced their own cheddars for local sale.

The Browns, consisting of Ron, Chris and their son Steve, have been farmers in the area for over 25 years. A biodynamic farm, they believe in the principle of this style of farming as a key to producing better quality milk as well as being more environmentally responsible. Piano Hill Dairy's milking herd is predominately Friesian. They are grass fed and never have their feed supplemented by grain. Steve believes this is an important part of the taste of the milk and the cheese.

Piano Hill is one of the few farmhouse producers left in the region (farmhouse is defined as made on the farm where the animals are milked). Steven trained with cheese makers in Switzerland, Italy and New Zealand. It was while in New Zealand at Mahoe, which has a strong Dutch style cheese making history, that Steve came across Gouda and decided it was the type of cheese he liked and wanted to make. If you are passionate about something, why make anything else?

Gouda was named after the Dutch town of Gouda, which is south of The Hague. In the Netherlands, 60% of all cheese produced is Gouda. The Gouda we are all familiar with is a smooth and yellow paste cheese with a waxed surface. When young, it is soft and fruity, however when it ages it becomes quite complex and nutty. In The Netherlands, Gouda made on the farm and aged like the Ironstone is called *Boeren kaas Gouda*, meaning farmer's cheese.

When making traditional Dutch Gouda the following method is undertaken. Milk from the farm is heated and then starter culture is added. Half an hour later the rennet is added. The milk separates into curds and the whey is partially removed, then hot water is added (to cook the curds), and then the whey is removed again. The curd is then allowed to settle and drain. Curds are scooped out into moulds, which have a cheesecloth lining. The curds are pushed down into the mould by hand and the mould is turned upside down for about 5-10 minutes. It is then removed from the mould. The cheese is then pressed in a cheese press and then after a few hours it is then turned over onto the other side and pressed again. The cheese is then left to mature. After six weeks you generally have young soft Gouda, which is the earliest stage Gouda is sold at.

At Piano Hill, the methodology is slightly different. Unlike regular pasteurisation, which is 72°C for 15 seconds minimum, Ironstone is produced using thermisation. Steve heats the milk to 62°C for 15 seconds. This results in milk with more flavour as the good bacteria and minerals are not destroyed by the high heat. After setting (they use a vegetable rennet) the curds are drained into moulds where they sit overnight to drain. The next day they are pressed for 5-6 hours. They then go into a brine bath for 48 hours, which is the beginning of the natural rind formation. Drained for 48 hours and then taken into the curing room, here they are regularly turned and wiped for the next 9 months. Interestingly, during the maturation process, they are wiped with a local apple cider vinegar.

Piano Hill produces 2 types of Ironstone; Mature which are 9-12 months and the Extra Mature, which is 18 months minimum. The cheese is never aged under vacuum seal or wax. This particular batch is even older with the cheese being produced between the 6th and 8th of October 2005. At over 2 years it has great flavour and an interesting aged texture. The paste is dense with a flaky texture with crystals of salt appearing in the paste. It is a deep amber colour and the flavour is long. It starts with a grassy sweetness that develops into big fruit acids. It would be great with a fresh pear or grated into a potato gratin. This type of cheese travels well for picnics and to the hotter climates of Australia.

Coolea *(koo-LAY)

Cow's milk, hard cooked curd

Macroom, West Cork, Ireland

This is one of 2 cheeses that have made it from our original Britannia special. How has it made it and not the rest? Having been cared for over the last 7 months in the cheese room, this cheese is quite old with all 5 wheels being produced in November 2004! At almost 3 years old, it has amazing flavours and is what you would, to be sure to be sure, imagine the lush green hills of Ireland must taste like!

Made in a similar size to traditional Dutch Gouda, these wheels are approximately 7 kilograms. As is traditional with most Dutch cheese, it has a breathable wax coating. How did a Dutch style cheese end up being made in the middle of Ireland? Over 20 years ago a Dutch couple, Helene & Dick Willems, brought a farm in Macroom in a remote part of County Cork (County Cork is situated in the South-West of Ireland). In the Netherlands, Helene had run a discothèque and several pubs and no longer wanted to be involved in the restaurant and hospitality industry. She thought it was time to enjoy the peace and quiet of their remote property. The pastures of the farm were rich and lush so the couple purchased a herd and bred enough animals to eventually start making cheese. Now their son Dickie has taken over the mantle of cheese maker and is continuing the fine tradition.

Coolea are named after a nearby village and are based on a Boeren kaas Gouda or Gouda from the north of The Netherlands called Saenkanter (traditionally 3-4 years old and in black wax). After researching information about Saenkanter, we believe the Ironstone would be more like a Saenkanter and the Coolea a Boeren kaas Gouda.

Coolea is a light to deep yellow straw colour depending on age and has a smooth, slightly creamy texture. It is not as candy sweet as Dutch Gouda can be. For cheese to age for this long you need to expel as much moisture as possible from the cheese. This happens by cutting the curd up into tiny pieces, then cooking the curd (thus the term cooked curd), then pressing the curd in its mould under high pressure. This pressing of the curd for several hours further expels the whey and creates the uniform smooth texture of the paste. Because of the age of these current wheels, they have a drier texture. It has a nutty piquant flavour with hints of caramel and butterscotch, which reflects the rich herbage of the lush pastures in Cork. There then follows a saltiness with a touch of acidity. The intense flavours means only a little is needed to experience the richness of this cheese. This cheese makes an excellent table cheese but can also be used in cooking.

Extra Mature Pyengana*

Cow's milk, cooked curd

Pyengana, North Eastern Tasmania

This was the second of our cheeses that was always a part of our Britannia offer. It was a long time ago that we had Pyengana cheddar on a Cheese Club offer; 2004 to be precise! Pyengana was, for a long time, one of Australia's premier farmhouse cheese makers; having been a part of the industry for over 20 years. We have not had Pyengana for quite a while, as there were some batch problems, which made it a little too volatile to handle. We have however found a great batch with amazing depth, which used a different making technique. This has added to the depth of flavour and complexity. These were made on 5 October 2005.

Pyengana is the name of the town where the dairy is situated, approx. ½ hour North-East from the coastal town of St. Helens. It is a local Koori word meaning “meeting of two rivers”. This abundance of water is what helps create lush pastures. John Healy is the current dairy farmer at Pyengana Dairy. As a fourth generation farmer/cheese maker he has continued the tradition of making these cheddars from his grandfather and great grandfather. The area has a history of cheese making going back over 100 years. The Healy’s have always made the same stirred curd cloth wrapped cheddar. John was the member of the family to take the learnt traditions the next step. John completed a dairy farmer’s apprenticeship at Burnie Agricultural College before moving to Switzerland, where his brother lived and had arranged for him to learn techniques from a local farmhouse maker. He returned to Australia to Gilbert Chandler College in Melbourne before building the factory with other family members.

The cheeses are still made the traditional way with some of his great grandfather's equipment, which John has managed to track down. John continues to use a wood fired boiler to heat the milk before renneting. After this the curd is cut up finely before being stirred and further cooked to expel the whey. Once drained and scooped into the cloth bound moulds, the cheeses are then pressed. This cheesecloth is not a cheap Asian version but is made from unbleached raw muslin. John believes the quality of this cloth is an integral part in the taste of the cheddars. Virtually all the equipment in use are antiques that he has scoured the countryside for. Once pressed, the cheeses are released and go into maturation. Cheeses are matured on pine shelves in humidified cellars and kept at a constant 13°C. Each cheese is wiped, brushed and turned several times a week. This hands-on-approach is important in knowing when a cheese is mature enough for maturation.

One of the problems with producing such a good product is keeping up with demand. Success can be hard when it means you cannot keep up supply to meet demand. It is not a matter of just buying more milk, because the integrity of a farmhouse cheese is about the maker/farmer knowing everything about the milk, from the cow, to the finished product and having complete control over this.

This cheddar has been made using very similar pasteurisation techniques as the English Cheddar, Montgomery’s, from Somerset. The age of this cheese has led it to having a firm, slightly drier texture than the Quicke’s from England you may be used to. It has a slight bitey flavour that is not aggressive but is more rounded on the palate. It has great length with a pleasant acid finish. A classic aged cooked curd cheddar style to reintroduce the joys of Pyengana cheese.

Exhibition Blue*

Cow’s milk, blue

Gippsland, Victoria

There is nothing really produced like Stilton in Australia or Ireland, however we have come up with a blue we have never offered before called Exhibition Blue. This cheese is made exclusively for the Calendar Cheese Company.

This cheese was named in honour of the schooner that brought the beginnings of the Victorian dairy industry. On the 30th August 1835, the Enterprise sailed into the Yarra River to found the settlement that was later to be called Melbourne (this spot is slightly west of Spencer Street). John Fawkner of Hobart commissioned the expedition under the captaincy of Captain Peter Hunter from the Orkney Isles, in Scotland. On this ship came the beginnings of a settlement including cows for the colony, the beginning of our very healthy dairy industry.

The cheese is made from 100% Friesian milk. It is matured for 3-4 months before it is released. These cheeses are closer to 20 weeks (5 months) to ensure a full flavoured richly veined cheese. It has a natural rind that is covered in the natural micro-flora of the underground cellars where it is matured. This rind is regularly wiped over the maturation period and the cheeses turned to ensure that it has an even rind. At 6 weeks of age, the cheeses are pierced with steel needles to start the blue mould forming. It is then pierced again at 10 weeks. This piercing is important in allowing the even and rich veining of blue through the cheese. Exhibition Blue is a richly veined cheese with an earthy blue mould that is strong and slightly spicy but not overly salty. It has a full creamy flavour due to the quality of the milk used. The milk comes from a well-established cheese maker in Gippsland.

This cheese is great table cheese but would make fantastic blue cheese soufflés. Try it as a filling with breadcrumbs when baking Portobello or large flat field mushrooms. Create a rich sauce for gnocchi with grated Ironstone Extra Mature or Pyengana Cheddar

Recipe ideas...

Spinach, Red Onion and Coolea Cheese Tartlets with Parsley, Walnut Pesto and Olive-Crushed Potatoes

This recipe is from the US food magazine Saveur, editor in chief Colman Andrews. The recipe he gathered from a cafe in Cork called Cafe Paradiso, from issue #91

Ingredients:

For the pesto:-

1 packed cup parsley leaves
2 tbsp. walnuts, lightly toasted
1 clove garlic, peeled
1/4 cup olive oil

For the tartlets:-

7 tbsp. cold butter
1 2/3rd cups flour
Salt
5 tbsp. olive oil
6 medium red onions, peeled and thinly sliced
1/4 cup light brown sugar
2 tbsp. balsamic vinegar
Freshly ground black pepper
280 grams spinach, trimmed (8 cups)
125 gram Coolea or young gouda, thinly sliced

For the Potatoes:-

680 grams approx. large red potatoes, peeled and quartered
1/4 cup olive oil
2 tbsp. chopped black olives
Salt and freshly ground pepper

Method:

For the pesto:-

Put the parsley, walnuts, and garlic into a food processor and pulse until mixture is coarsely puréed, 15–20 seconds. While still pulsing, drizzle in the oil. Transfer pesto to a small bowl, cover with plastic and refrigerate.

For the tartlets:-

Preheat oven to 180°C. Put butter, flour, and 1/4 tsp. salt into a food processor and process until mixture resembles fine bread crumbs, about 30 seconds. Transfer to a medium bowl, add 1/4 cup ice water, and stir gently to combine. Shape dough into a disk, wrap in plastic wrap, and let chill for 30 minutes. Roll out the dough into a 30 x 38 cm rectangles. Cut out six 12 cm circles and press each into a 9 cm tartlet pan (you could also use Texas size muffin trays or reduce size of the rounds and use regular muffin tins). Prick crusts with a fork a few times, cover with plastic, and return to refrigerator to let rest for 1 hour. Place tart pans on a sheet tray and bake until lightly golden, about 20 minutes, then set aside. While crusts are baking, heat 3 tbsp. of the oil in a large frypan over medium heat. Add onions and cook, stirring often, until soft and beginning to caramelize, about 20 minutes. Stir in sugar and vinegar and continue to cook until onions are very soft and the liquid is syrupy, 8–10 minutes. Season to taste with salt and pepper, transfer to a bowl, and set aside. Bring a large pot of salted water to a boil over high heat. Blanch spinach for 30 seconds, then transfer spinach to an ice bath. Drain well. Squeeze remaining water from spinach with your hands, then coarsely chop. Transfer spinach to a medium bowl, toss with remaining oil, and season to taste with salt and pepper. Divide spinach evenly among tartlet shells, then divide onions evenly over the spinach. Top each tartlet with cheese and bake until cheese melts slightly and begins to brown, 15–20 minutes. Keep in a warm spot.

For the potatoes:

Meanwhile, cook potatoes, covered, in a steamer basket set over a large pot of boiling water over medium heat until tender, 25–30 minutes. Let potatoes cool slightly, then coarsely chop. Heat oil in a medium frypan over medium-high heat, add potatoes, and cook, crushing potatoes with the back of a wooden spoon until golden. Transfer potatoes to a medium bowl, stir in olives, and season to taste with salt and pepper.

Spoon 2 crossing lines of pesto into the center of a warm plate; arrange a tartlet in one section and a spoonful of potato mixture (shape into a cube, if you like) in another. Repeat process with remaining pesto, tartlets, and potatoes.

Exhibition Blue and warm roasted vegetables

The following blue cheese recipes are from the Tarago River Farm and have been adapted to Exhibition Blue

Ingredients:

Baby beetroot, washed and trimmed
3 tablespoons extra virgin olive oil
500g sweet potato, peeled and thickly sliced
4 small Spanish onions, cut in half
salt and freshly ground black pepper, to taste
baby spinach leaves, for serving
200g Exhibition Blue cheese, crumbled
Balsamic Vinegar, for drizzling

Method:

Place beetroot in a small baking dish and coat well with 1 tablespoon oil and season to taste. Bake at 200°C for 15 mins.

To the baking dish, add sweet potato and onion, season to taste and drizzle with remaining oil. Continue to bake for further 30 mins or until tender, turning occasionally.

Arrange spinach leaves on a serving plate and top with warm roasted vegetables and crumbled Exhibition Blue

Drizzle with Balsamic vinegar and remaining oil from baking dish.

Exhibition Blue and Chive Souffle (serves 4)**Ingredients:**

3 eggs, separated
25g butter
1 tablespoon plain flour
1 tablespoon seeded mustard
½ cup milk
125g Exhibition Blue Cheese, crumbled
1 tablespoon snipped chives

Method:

Melt butter in saucepan. Add flour and mustard, and cook for 1 minute stirring continuously. Add milk and cook, stirring until thick and glossy. Add cheese and chives. Allow to cool slightly. Gradually beat in egg yolks. Beat egg whites until stiff peaks form and fold into mixture. Spoon into 4 buttered 1 cup souffle dishes and bake at 200°C for 15-20 mins or until golden brown and well risen. Serve immediately.

Coolea Cheese and Leek Fritters

This recipe is from Helene Willems, the creator of Coolea.

Makes 25 approximately, depending on size.

Ingredients

400 grams leek, very thinly sliced
30 grams butter
200 grams flour
2 eggs
Approx 240mls milk
200 grams mature Coolea farmhouse cheese, freshly grated
salt and freshly ground pepper
chilli pepper

freshly grated nutmeg

Method

Melt the butter, add the thinly sliced leeks, cover and sweat on a gentle heat until soft but not browned, 5 minutes approx. Cool.

Put the flour into a bowl, make a well in the centre, add the eggs, break up with a whisk.

Add the milk gradually, whisking all the time in a circular movement from the centre to the outside of the bowl to incorporate the flour.

Add the cooled leeks and the grated cheese.

Season with salt, freshly ground pepper, chilli pepper and nutmeg to taste.

Heat a frying pan, preferably non-stick, on a medium heat.

Drop a small spoonful of the batter into the pan, allow to cook until golden on one side, flip over onto the other and cook for a minute or two more.

Taste and correct the seasoning if necessary.

Cook the remainder in the same way. Serve hot on their own or with a Fondue.

Shopping List Offer 07, 2007

From the RHCL kitchen...

RHCL Ginger Syrup Cake

Winter and Spring are the perfect time for fresh ginger and these cakes make a perfect instant dessert or afternoon tea. Each rich butter cake has a ginger syrup poured over it while warm to soak it up. This results in a cake with great shelf life and a rich ginger flavour. Try it with a cardamom infused cream. For this offer we are making individual cakes approximately 7 centimetres in height and about 5 centimetres diameter. They weigh a minimum of 300 grams.

Irish Soda Bread

With a fine Irish cheese from Cork, what better accompaniment than a traditional soda bread? Our recipe is direct from Ireland. Bronwyn Eades, our pastry chef at Richmond Hill Cafe & Larder, has used her grandmother's recipe. Bronwyn's grandmother hails from County Galway and has always made a brown bread version. The bread is named thus because of the use of baking soda instead of yeast as a leavening agent. The other ingredients are salt, flour and buttermilk. The buttermilk is important as the lactic acid in the milk reacts with the baking soda to produce a carbon dioxide. This creates the air pockets in the bread as a rising agent. The history of soda bread goes back to the 1840s when bicarbonate of soda was introduced to Ireland. Bread using soda was first made in the U.S. in 1824. "The Virginia Housewife" by Mary Randolph was published containing a recipe for Soda Cake. "Dissolve half a pound of sugar in a pint of milk; add a teaspoon of soda, pour it on two pounds of flour. Melt half a pound of butter. Knead all together until light. Pour it in shallow moulds and bake it quickly in a quick oven."

The Irish climate can only produce soft wheat (hard wheat such as that grown in Australia creates a flour that rises easily with the use of yeast). Soda bread is used as an accompaniment to meals. It has a short shelf life so we suggest you eat it quickly or freeze it. This short shelf life is why we have vacuum packed each loaf. Each loaf is a minimum of 500 grams.

RHCL Baby Rosewater Meringues

A delicate way to finish off a Spring Racing luncheon is baby rosewater meringues. Try a slightly sweet sparkling rosé or a Moscato d' Asti with meringues and strawberries macerated in vinocotto. Melt some couverture chocolate with cream over a double boiler to make ganache and sandwich a pair together to make little petit fours.

RHCL Duck Liver Parfait

As part of our charcuterie platter here at Richmond Hill Cafe & Larder, this pâté is also available to customers in our shop. This is the last time we can send this before the weather becomes too hot. Made as a log, it is a dense chicken and duck liver parfait with green peppercorns through it that can be easily sliced. Serve with toasted sourdough and chutney such as our Apricot & Raisin or just with cornichons. Sold by weight, each portion is approximately 150-200 grams.

RHCL Pork & Pistachio Terrine

Last month the reaction was overwhelming for our rabbit and veal terrine. This month we are offering the pork and pistachio terrine that is always part of our charcuterie board. Studded with pistachio nuts and wrapped in streaky bacon, this is a very traditional terrine. Perfect for your Cup Day festivities.

Our favourites from the Larder...

RHCL Apricot & Raisin Chutney

This is one of our biggest selling chutneys in the Larder. Made from quality Australian dried apricots and organic raisins, it has a rich dark colour with the sweetness of the apricot making a great foil against the charcuterie. It would also be great on a ploughman's style lunch. Try with the extra mature Pyengana or with the Coolea.

RHCL Pear & Vanilla Jam

A jam is always popular and this one has been selling like hot cakes. A lovely creamy colour with jewels of fresh pear pieces flecked generously with vanilla bean specks. It would be excellent between sponge with whipped cream or with Barossa Crème Pastry. This is a dark chocolate sweet pastry that is brand new to the Larder. Bake off mini individual tartlets using this pastry, then a spoon of jam, top with fresh whipped cream with vanilla beans scraped into it, then slices of fresh pear dipped in lemon juice to stop discolouring. For added pizzazz, melt some dark, chocolate put in a piping bag and then squeeze shapes onto baking paper, pop in the fridge to set and then place on top of the tartlets for the wow factor.

Beech's Sun-Dried Peaches, Figs or Pears

Barmera, Riverland, South Australia

So far there has not been enough rain and we do require more. All 3 varieties of Beech's fruits are still available at this point in time but the future is uncertain. The richness of Exhibition Blue would be great foil for the figs. Often in the Cheese Room we get asked if the fruit has been caramelised because they have such a deep dark colour; the answer is no. Beech's do not use sulphur which is why it is darker, and also why it has such an intense flavour. Available in approx. 250 gram or approx. 500 grams bags.

Membrillo

What is membrillo? Quince paste in Spanish. Spanish style quince paste is much lighter in colour and texture than most Australian quince pastes. It is light enough to be melted down with verjuice in a pan to produce a glaze after cooking pork, duck or chicken. Cube it and scatter over a salad of rocket, blue cheese and walnuts with a dressing. Melt and brush the inside of pastry tart shells and top with marscapone and cream whipped together. This cheese offer has great options to go with the membrillo. In fact the only cheese that may not work is the Woodburne as it is so delicate. This membrillo comes in 7 kilogram slabs. Sold by weight, we are cutting approx. 200 gram cuts for you to enjoy.

Lescure French Butter

Poitou, France

Available in 125gm and 250gm unsalted, and 250gm infused with Atlantic sea salt flakes. This is the butter of choice and a regular standing order for many of our customers.

RHCL Cheesy Mix

Instant finger food, grab a Turkish bread spread it with rich eggplant and chilli pickle, top with cheesy mix, grill and then slice into fingers. Quick, easy and one for everyone to love. Grill a thick slice of soda bread, top with cheesy mix and toast. Toast baguette sliced on an angle with cheesy mix to make a cheese crouton for a soup.

Parmigiano Reggiano (DOP)* *Cow's milk*

Emilia-Romagna, Italy

Spring brings on a lighter style of eating. Fantastic spring vegetables roasted or slightly steamed, and dress with shaved Reggiano and drizzle with olive oil and vinaigrette. Make a pesto using Reggiano and drizzle over eggplant with grilled Soignon Selection goat cheese (see below)

Soignon Selection *Goat's milk, white mould*

Poitou, France

This is an industrial cheese that has evolved from co-operative farmhouse producers. Soignon is one of the largest producers of goat's cheese in France, and has managed to keep taste, quality and consistency while maintaining supply in the market. With AQIS and testing regimes, a lot of small producers are no longer willing to supply the Australian market, so your choices are becoming fewer. This goat's cheese log is a semi-hard texture with a geotrichum mould applied. It is classic French goat's cheese with a wrinkly creamy yellow skin, a chalky middle and a softer edge. Made from pasteurised milk, it has classic goat flavours with a citric finish and a smooth melting texture on the palate.

Brie de Nangis* *Cow's milk, white mould*

Ile-de-France, France

Many members we know were probably devastated to think we were not including a traditional white mould, so to keep you content with your French white mould fix, we have included Brie de Nangis, a classic favourite. A one kilogram wheel, it is also perfect for a Cup day luncheon. The current milk in Brie de Nangis is late Summer early Autumn milk and is not as runny as the batch earlier in the year. It has a bulging, not running texture. Sold as a ¼ or ½ wheel. If you would like to order a whole wheel just contact us and it can be organised.

Roy de Vallee* *Sheep & Goat's milk, semi-hard*

Basque-Pyrénées, France

Last offer we had an 18 month old version of Roy de Vallee. Some of you may have loved this, others may have found it a little too confronting. If you are not sure, we had a wheel left over of the 18 month old Roy and are offering both the aged and a younger Roy de Vallee. Available as a 200 or 400 gram piece, why not try both beside one another to experience the difference maturation makes to a cheese.

Wine...

This month's wines see a return of our Cheese & Wine matching workshop expert Martin Fortune. As a member of the workshop team, Martin's role as the buyer for a small independent liquor retailer means he has access to a vast range of wines. He also enjoys getting to try the cheeses so he can match them! Sometimes it's a hard life, a job like that.

2007 Coriole Fiano

McLaren Vale, South Australia

...match with Meredith Woodburne

This is a new grape variety in Australia and was first planted by Coriole in 2001. Further planting in 2003 means the vineyard now has a planting of 1.5 hectares. This is quite a lot considering this Italian varietal in Italy is rarely found and has only 32 hectares recorded. Fiano comes from the Campagna region, east of Naples. The name comes from the Latin 'vitis apiana' as the grapes were so sweet they were irresistible to bees (api in Italian). It was highly appreciated in the Middle-Ages and it was discovered that the Roman Emperor, Fredrick II, placed an order for 3 salme, an ancient measure, to be kept in his cellar.

In early fermentation it has quite strong pineapple tropical characters. However, after fermentation, the spicy characters come through. Fiano has a high natural acidity and no acid was added in the wine making process. It has a higher alcohol level with 13.04% and a very complex character. There are sharp mineral, floral, grapefruit and orange peel aromatics. On tasting, the palate reveals a very 'Rhone-like' intense rich thick texture on the palate which is balanced out by a dry mineral spiciness with a long concentrated finish due to its a natural acidity.

2005 Terra Felix Mourvedre

Central Victoria, Victoria

...match with Jensen's Red

This is a fantastic quaffer. Set up originally by Tallarook Wines, Terra Felix was launched in 2001 as the second label using excess grapes from Tallarook and surrounding vineyards. In 2003, it was decided it should concentrate on the Northern Rhone varieties, as the area is very much like that part of France. Currently it is owned by Peter Simon and Stan Owlszewski, who had previously run the Stanley Wine Company during its rapid growth period. They asked one of the original winemakers, Terry Barrett, to stay on as principal consultant and winemaker. Terry moved the wine making process to Mitchelton winery where he had a much better infrastructure at his disposal.

Very rarely do you see Mourvedre as a single grape variety. This wine is vibrant crimson in colour with hints of plum. On the nose it has aromas of raspberries, rose petals and a savoury character. The palate has plum and cherries with a subtle savoury flavour with smooth tannins, which give it a lingering finish.

2005 Red Nectar Cabernet Sauvignon

Barossa Valley, South Australia

...match with Piano Hill Ironstone Extra Mature

This wine is produced by Tammy Schultz who is part of a long line of vigneron in the Barossa. As a 6th generation vigneron, Tammy at age 19, has had fantastic fruit to call upon. This cabernet is made from fruit from the family estate Stonewell which is in the Western area of the Barossa on rich red clay. The wine is made by Troy Kalleske who is a friend and cousin. This wine is all about family collaboration. Fermented from small berries, its first fermentation is warm fermentation in an open top fermenter. After a week it undergoes gentle basket pressing. Fermentation is completed in French oak barrels. This wine has a lot of potential for cellaring.

Medium bright red in colour, the nose has strong notes of blackcurrant, violets, ripe warm tomato bushes, with a touch of sandalwood and eucalyptus. On the palate, it's juicy dark cabernet fruit with a touch of liquorice and a cedar oakiness. A tannin structure with great length makes this way too easy to drink, even now.

2005 Flynn's Wines Lewis Road Shiraz

Heathcote, Victoria

...match with Coolea

Flynn Wines was started by Greg and Natalia in the Heathcote region in 1999. The site is a typical dry Heathcote vineyard with only 580mm of rainfall annually. The vineyard sits on the prized red soil strip that runs from the North of Heathcote to the Northern highway. This site was where one of the earliest vineyards in the region (1800's) was originally situated.

Traditional wine making methods were applied, which includes open fermenters, basket pressing and 12 months in new and older French and American oak barriques. This Shiraz has 5% Viognier which gives some floral aromatics to the strong cherry and oak aromas. Abundant blackberry and spice flavours with a hint of liquorice are balanced by the Viognier which gives a gentle savoury spicy flavour. Fine tannins give great length with good structure and no bitterness.

2005 Jardine Cabernet Sauvignon

Moonambel, Victoria

...match with Piano Hill Ironstone Extra Mature

This is a tiny boutique winery that produces very low yields which includes minimal chemical intervention. Jardine Wines is situated on the northern slopes on the Moonambel Valley in the Pyrenees Ranges wine region of Victoria and is owned and made by Colin Jardine. The vines are 100% hand tended from pruning to picking. Well known for his beautiful Pyrenees Shiraz, this is the first vintage of his Cabernet Sauvignon. Black and intense with the earthiness of the forest floor, the wine has aromas of chocolate and dark fruit. A well structured palate with fine tannins, it can be cellared for up to 10 years.

2005 3 Bridges Golden Mist Botrytis Semillon

Griffith, New South Wales

...match with St. Agur

West End wines are based in Griffith N.S.W. established in 1945 by Francesco and Elizabeth Calabrac, newly arrived migrants from Italy in 1927. The winery is now under the guiding hand of their son Bill. His vision for West End Estate, Griffith and the Riverina region is to keep producing quality affordable wines from local fruit. This winery consistently produces some of the best reds in the \$10 to \$12 dollar price range and the botrytis Semillon is a multiple gold medal and trophy winning wine.

A beautiful balance of fruit flavour and crisp acid. The aroma is apricot, citrus and botrytis characters, the palate luscious with no cloying sweetness. This is a great cheese and wine match.

AUTOMATIC CHEESE OFFER

We are aware many of you are busy and do not get around to filling in the form before the due date, and so either miss out on some cheeses or do not get to submit your order at all. To help customers with this, we are offering you the chance to have an automatic order of the 6 cheeses sent to you every offer. You can choose either a blue ribbon size or essential size. Every offer will be sent to the delivery address we have on file. Of course, our other goodies can always be ordered and we would ask that they be ordered by the Wednesday before the send out date so we can ensure we have enough in stock. Please read the conditions listed below, and if you wish to have your cheese automatically sent to you, please fill in and return this form.

Conditions

- An order will automatically be generated for each offer in the year from the date signed below
- The order will be sent out on the date stated under the heading "invitation to order"
- Any cancellation or change to your standard order must be advised by telephone, prior to the closing date for orders, or your bank account will be charged as normal within 5 working days of the order being dispatched.
- All items in the shopping list and wine list may be added to your standard order. Please place your order for these items by the Wednesday prior to delivery date.

Name:-

Member Number:-

Size required:-
(Please circle)

BLUE RIBBON

ESSENTIAL

I, the undersigned, have read the above conditions and give The Cheese Club at Richmond Hill Cafe & Larder permission to automatically generate an order of the size stated above for each offer

Signature

Date:-

The Cheese Club

Invitation to Order Offer 07, 2007

PLEASE CHECK YOU HAVE COMPLETED AND SENT ALL THREE ORDERING SECTIONS.

ORDER FOR (name): _____ phone: (____) _____

Do you receive an automatic order: (please circle) YES NO

Delivery & Payment Details:

Name: _____

Delivery address: As per my file Or my new delivery address:

Business Name (if applicable) _____

State: _____ Post code: _____ Contact phone: _____

Is this a permanent address change? – Please circle YES / NO

Would you like to receive future offers by e-mail? – Please circle YES / NO

E-mail address: _____

Payment details

As per my file Amex MasterCard visa diners cheque
 Or my new credit card: Please keep new details on file: YES NO

Type: _____ Number: _____

Expiry Date: ____/____/____ Signature: _____

Please make cheques payable to Richmond Hill Cafe & Larder (not The Cheese Club)

1. Cheese Club Offer 07, 2007 – Was Britannia				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Cost
Meredith Dairy Woodburne* Sheep's milk white mould, 120gm unit	<input type="radio"/> 2 units \$ 18.50*	<input type="radio"/> 1 units \$9.25*	\$ 77.00 /kg	
Jensen's Red* Cow's milk washed rind	<input type="radio"/> 400grams \$ 20.80*	<input type="radio"/> 200grams \$ 10.40*	\$ 52.00 /kg	
Ironstone Extra Mature* Cow's milk cooked curd	<input type="radio"/> 400grams \$ 26.00*	<input type="radio"/> 200grams \$ 13.00*	\$ 65.00 /kg	
Coolea* Cow's milk cooked curd	<input type="radio"/> 400grams \$ 35.20*	<input type="radio"/> 200grams \$ 17.60*	\$ 88.00 /kg	
Extra Mature Pyengana* Cow's milk cooked curd,**limited availability**	<input type="radio"/> 300grams \$ 21.60*	<input type="radio"/> 150grams \$ 10.80*	\$ 72.00 /kg	
Exhibition Blue* Cow's milk blue	<input type="radio"/> 400grams \$ 19.60*	<input type="radio"/> 200grams \$9.80*	\$49.00 /kg	
Cheese Box Subtotal				

*Please note that price is per kilogram only. Actual weight and cost may vary slightly depending on the size of the cheese cut.

As there are limited stocks available for some cheeses, ordering will work on a "first come first served" basis.

If a cheese is unavailable we will substitute it with the closest alternative

2. Our Larder Favourites		2 of 3	Price	Quantity	Total
RHCL Ginger Syrup Cake		300gm	\$4.50		
Irish Soda Bread		Min 500gram	\$7.00		
RHCL Baby Rosewater Meringues		12 mini meringues boxed	\$6.00		
RHCL Duck Liver Parfait		150-200 gram portions	\$40.00/kg		
RHCL Pork & Pistachio Terrine		200gram portion	\$40.00/kg		

PLEASE CHECK YOU HAVE COMPLETED AND SENT ALL THREE ORDERING SECTIONS.

Continued overleaf...

ORDER FOR (name): _____ phone: (____) _____

2. Our Larder Favourites (continued)		2 of 3	Price	Quantity	Total
RHCL Apricot & Raisin Chutney		380 grams	\$11.00/kg		
RHCL Pear & Vanilla Jam		380 grams	\$11.00/kg		
Beech's Sun-Dried Peaches *	250gm	or	500gm	\$53.50/kg	
(please circle)					
Beech's Sun-Dried Figs *	250gm	or	500gm	\$53.50/kg	
(please circle)					
Beech's Sun-Dried Pears *	250gm	or	500gm	\$53.50/kg	
(please circle)					
Lescure Unsalted Butter		125gm	or	250gm	\$4.70 / \$7.90
Lescure Sea Salt Flake Butter		250gm unit		\$8.50	
RHCL Cheesy Mix		350gm tub		\$13.50	
RHCL Eggplant & Chilli Pickle		320 gm		\$11.00	
Parmigiano Reggiano *	250gm	or	500gm	\$48.00/kg	
(please circle)					
Soignon Selection Goat Cheese		200 gram log		\$13.50	
Brie de Nangis, cow's milk	¼	or	½ wheel	\$14.50- ¼	
white mould. 1 kg wheel				\$29.00- ½	
Aged Roy de Vallee*		200gm	or	400gm	\$85.00/kg
18 month old sheep & goat milk semi					
hard cheese					
Roy de Vallee*		200gm	or	400gm	\$74.00/kg

**Please note that price is per kilogram only. Actual weight and cost may vary slightly.*

3. Wine List		3 of 3	Price	Quantity	Total
2007 Coriole Fiano		McLarenVale, South Australia		\$30.50/750ml	
2005 Terra Felix Mouvedre		Central Victoria, Victoria		\$18.00/750ml	
2005 Red Nectar Cabernet Sauvignon		Barossa Valley, South Australia		\$37.50/750ml	
2005 Flynn's Wines Lewis Road Shiraz		Heathcote, Victoria		\$27.00/750ml	
2005 Jardine Cabernet Sauvignon		Moonambel, Victoria		\$30.50/750ml	
2005 3 Bridges Golden Mist Botrytis Semillion		Griffith, N.S.W		\$30.50/375ml	
<i>Your favourite things.....</i>					
Cheese Matches and Shopping List Total					
Plus Cheese Box Total					
SUBTOTAL					
Less 10% Cheese Club discount					
Freight and Packaging 3kg box (packaging weighs 1.2kg)			\$17.50		
Freight and Packaging 5kg box (packaging weighs 2.4kg)			\$22.50		
TOTAL					
<p><i>Please note that the Essential size cheeses will fit into the 3kg Box. For larger orders, please allow for a 5kg box.</i></p>					

*Please make allowances in your weight calculations for packaging & seasons (see above weights).
Freight and packaging will always be calculated at the cheapest possible rate.*

Prices include GST where applicable.

48-50 Bridge Road Richmond Victoria 3121 Australia
Telephone 61 3 9421 2808 Facsimile 61 3 9421 2818,
Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au