

Richmond Hill Cafe & Larder

The Cheese Club

Winter Offer 04/05
French Mountain Cheeses

If we could capture the sounds of these cheeses, it would be cow bells ringing!! The theme for this offer is French Mountain cheeses. The defining character of all of the imported cheese for this offer is the mountain milk used in their production. The variety of herbage, flowers and lush pastures create milk that transposes into cheese of amazing flavour and depth. Our Australian cheese comes from Tasmania, where the milk also comes from a lush environment.

We are very pleased to have a **Beaufort** from the *Haute-Savoie* region. A cheese we have not had in our Cheeseroom for quite some time. We are offering 2 beautiful white moulds, **Petite Clarines** from the *Haute-Savoie* and **L'Edel de Cleron** from *Franche-Comte*. From Tasmania, the expertise of Swiss born cheese maker Frank Marchand has found expression in the **Heidi Tilsit**. As a contrast to this we have a French **Raclette** from *Franche-Comte*. From the *Basque-Pyrenees* region we have **Bleu de Basque**.

To help you plan your cheese addictions, here are the **dates of delivery** for the rest of the year:- Monday 17th July, 29th August, 24th October & 11th December. Please remember that you are welcome to order from us at any time. If you choose to visit us at Richmond Hill Cafe & Larder, you will receive your cheese club discount on all meals, beverages & larder purchases (excluding functions & freight).

For those members who elect to receive offers by e-mail, we ask that you list us as a contact in your address book, so that our offers will not be sorted as spam or junk mail. A reminder of our e-mail address- thecheeseclub@rhcl.com.au. The Cheese Club Offers and Order Form are now on-line at our website at www.rhcl.com.au. If you would like to receive future offers by e-mail, please phone or e-mail with your details, or simply complete your details on the order form.

We will be sending your cheeses to you on Monday 6th June, which will be just in time for the Queen's Birthday long weekend. Your cheeses should be with you on or soon after Tuesday 7th June. If they have not reached you by Wednesday evening please contact me. The next Cheese Club Offer 05/05 will be mailed to you in early July.

Our next offer will be from a region of France where Australia has played a vital part in French history!

The Cheese Club Team

As always we would like to encourage those of you who wish to receive offers electronically to notify us via e-mail. We also welcome phone, fax and mail orders. As always comments from Cheese Club members is encouraged. Please do not hesitate to call either Palma or Luisa during business hours with your thoughts.

Invitation to order Offer 04/05

What is in this offer?

Blue Ribbon Size	Essentials Size
1 x Clarines cow's milk, washed rind Haute-Savoie, France.	1 x Clarines cow's milk, washed rind Haute-Savoie, France.
1 x L'Edel de Cleron* cow's milk, surface ripened Franche-Comte, France.	1/2 x L'Edel de Cleron* cow's milk, surface ripened Franche-Comte, France.
300 gm x Beaufort * cow's milk, hard cooked curd Haute-Savoie, France.	150 gm x Beaufort * cow's milk, hard cooked curd Haute-Savoie, France.
300gm x French Raclette* cow's milk, cooked curd Franche-Comte, France.	150gm x French Raclette* cow's milk, cooked curd Franche-Comte, France.
300gm x Heidi Tilsit* cow's milk, cooked curd Exton, Tasmania	150gm x Heidi Tilsit* cow's milk, cooked curd Exton, Tasmania
300gm x Bleu de Basque * sheep's milk blue Basque Pyrennes, France	150gm x Bleu de Basque * sheep's milk blue Basque Pyrennes, France
<i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i>	<i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i>

How to order

To place your order, complete the enclosed order form and return it by post, fax, phone or e-mail.
 Phone (during business hours) 03 9421 2808, extension 2 and ask for Palma, Claude or Luisa

Deadline for ordering is Tuesday 24th May 2005
You will receive your order on or soon after
Tuesday 7th June, 2005

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 04/05

Clarines

Cow's milk, surfaced ripened

Haute-Savoie, France

This is the first of 3 cheeses made by the same producer, the Jean Perrin family. This cheese is made from mountain milk of the Haute-Savoie region. About two thirds of the region is mountains. It is the area of France bordered by Italy & Switzerland. There are at least 10,000 dairy farmers either making their own cheese or supplying cheese makers. Some of the cheese making traditions go back to pre-Roman times (a Beaufort style). High up in these mountains is the small village of Clarines, responsible for this mild washed rind cheese. During production, the soft warm curds are hand ladled into cheesecloth and the whey allowed to drain for up to half a day. After one weeks maturation, a rind begins to form. It is then transferred to its circular wooden spruce box where the maturation process continues. It is best served in the box. The wooden box is important as it holds the oozing centre in place. As it ripens, the surface of the cheese can become slightly sticky. It has a beautiful smooth centre that is best eaten scooped straight from the cheese with a spoon or your favourite savoury biscuits You can also bake this cheese in its wooden box and serve it with crusty bread, boiled potatoes and cornichons. To bake, remove the plastic shrink wrap on the box and then put in an oven at 150°C for about 20 minutes. The flavours of this cheese are at their best when left at room temperature. It has a gentle saltiness with a white truffle and rich butter flavour. I love to eat it unbaked, served with fresh pear or dry unsalted grissini crackers.

L' Edel de Cleron

Cow's milk, washed rind

Franche-Comte, France

L' Edel de Cleron is the second of the cheeses in this offer made by the Perrin family. This cheese is loosely similar to several traditional cheeses of the Franche-Comte region. This area is nestled between the summits of the Jura, the river Saône and Switzerland. The mountainous nature of this region, with its abundant herbage, is vital in the flavour of this cheese. Many say this is a pasteurised cousin of the famous Vacherin Mont D'Or, which is a spruce bark rimmed cheese. The Vacherin was made originally on the French side, but its methods crossed over the border to Switzerland. The main difference being that the Swiss use pasteurised milk and the French use raw milk as a general rule. The traditional method of production derives from the rigours of living in a mountainous region. During winter, it was often impossible to deliver milk to the co-operatives of the Abondance and Comte departments, so small cheeses were made at home that could be eaten in a shorter period of time. They were fragile cheeses and a ring of bark (generally spruce, pine or fir) helped to hold these together. The best of these cheeses are made from late Spring to Autumn milk. In the early stage of production, the cheese is formed and circled with a ring of tree bark. They are washed in a *brevi bacterium* salt wash and then sent to caves to ripen on pine shelves. The larger L' Edel de Clerons, which are over one kilogram, are left to ripen for at least 3 weeks and up to 8 weeks. The humidity in the caves encourage the pungent washed rind flavour and discourage white mould growth with mould spots ranging from orange to pinkish gold. With age, the rind will become sticky and range in colours from pink to orange. The use of spruce or pine creates a very distinctive taste. The cheese has a meltingly soft inside when fully ripe with an aroma that can err on the 'pongy side'. The interior is rich, pungent and creamy. The palate can vary from an earthy, slightly medicinal pine flavour to slightly vanilla-like due to the bark. I find it best if you have a whole Cleron to cut the top off and scoop it out like the Clarines. Otherwise, enjoy the cheese right up to the end, even scraping it off the bark, and discover how much the materials of an area affect the produce.

Beaufort

Cow's milk, hard cooked curd.

Haute- Savoie, France

This is an *Appellation Nationale d' Origine Contrôlée* (AOC) cheese. AOC is the legal definition of how cheeses are made and includes method of production and region. To be granted an AOC status the cheese must fulfil these legal requirements. It is made of raw milk collected in *bidons* so that the dairy and quality of each farm or co-operative can be tested accordingly. Its AOC status was conferred upon it in 1976. It has a much longer history though, and has been made since pre-Roman times. It is a natural rind cheese made in 45-kilogram wheels. It is made for only nine months of the year in the Rhone Alps, and is one of the largest cheeses in the world. Only around 2000 tonnes is made a year, making it very rare. It can take up to 500 litres of milk to make a single Beaufort. All Beaufort is made by co-operatives. Breeds of cows traditionally milked here are Tarines and Abondances. Tarines account for 80% of the milk used in Beaufort production. The co-operatives that share the duties of herding, milking, cheese making and *affinage*, ensure the summer mountain milk is kept separate, as it makes superior cheese. The cheese is only made from late Spring to early Autumn, as the cattle are all grazed on high mountain pastures. The pastures are rich in wildflowers, clover, dandelions and other herbage, thus imparting particular characteristics to the milk. This results in the best Beauforts being creamy in texture with a nutty, sweet floral and distinctly aromatic quality. It has a firm interior but not as hard as a Parmesan. Beaufort sets off most wines beautifully with its natural sweetness, however very dry wines are conflicting. The colour of the patê can vary from ivory to straw, the high alpage or Summer milk being more golden. It may have small eyes called '*yeux de perdix*' (partridge eyes) and a few '*lainures*' (horizontal cracks), caused by the lateral pressure of the convex beechwood '*cercles*' (cheese making hoop). (These cheese notes are based on the book *The French Cheese Book*, written by one of the world's renowned cheese experts, Patrick Rance.) Our Beaufort is selected and matured in France by the affineurs Comus and has been nurtured here at Richmond Hill Cafe & Larder with regular turning and washing. This particular Beaufort is made from Summer high alpage milk.

French Raclette

Cow's milk, cooked curd washed rind

Franche-Comte & Haute-Savoie, France

This cheese can come from both regions, however this particular Raclette is from the Perrin producers in Franche-Comte. This cheese carries a French name, however it is believed that Raclette, the style, came from the Swiss *canton* or department of Valais. Legend has it, that at the end of the 19th century, grape gatherers sat around a fire in the late fall evening to eat. They enjoyed wine, bread and cheese. One of the gatherers, with cheese on the end of his knife, went to the fire to warm himself. The cheese began to run and had a crisp golden texture. He scraped the surface of his cheese and found the taste had intensified and become more full flavoured. His companions tried it and agreed. They shared their boiled potatoes, pickled onions and gherkins, and thus the traditional alpine meal of shepherds and farmers was born. The word Raclette comes from the French *racler*, to scrape or scrape off. It is a natural rind cheese which is formed by floating in a salt brine after being hooped and pressed. They are washed with *brevi-bacterium* linens (washed rind bacteria) and then aged for at least 4 months. The cheeses are around 8 kilograms each. These particular wheels have been ageing in the cheese room since March. As an eating cheese, Raclette is creamy, mild and slightly sweet with a firm but slightly elastic texture. The texture of this cheese melts uniformly and holds together without becoming completely liquid, and does not form a greasy layer. But with heating, the characteristic meaty flavours and pungent aromas are released. Raclette is also the name given to the dish that features this cheese. Raclette matches with Semillon or wines of the Savoie region. We have some great uses and recipes for Raclette in our 'Food Idea' section.

Heidi Tilsit

Cow's milk, cooked curd cheese

Exton, Tasmania

Heidi is known as one of Australia's premier farmhouse cheese manufacturers. Frank Marchand, who came to Australia in the seventies, comes from a line of cheese makers. His father was a cheese maker in his native Switzerland. It takes longer in Switzerland to become a qualified cheese maker than it does to become a doctor. He established Heidi in Deloraine near Exton in Tasmania. Many tourists visited the farm until they re-routed the B-13 Highway. Recently the farm was taken over by Lactos. Fortunately, Frank still plays a large part in the cheese production. His retirement is a good thing in many ways, as now his knowledge and traditional skills will be passed onto another generation of cheese makers, ensuring the continuation of the art of Swiss style cheese making. This has been proven by last years Australian Grand Dairy Awards. Three Heidi cheeses were awarded prizes! These were Tilsit, Gruyere and Raclette.

Dutch cheese makers living in Tilsit, which was then in East Prussia, discovered Tilsit the cheese. They were trying to make Gouda when a combination of factors produced Tilsit. The cheese is washed and brushed regularly to create a crusty rind. This helps to protect the smooth supple interior from drying out, which has little holes or eyes, characteristic of many Swiss-German mountain cheeses. Tilsit is very similar to Raclette with its fantastic, melting properties and its buttery fruity flavour and a mildly pungent aroma from being washed and brushed in combination with the type of rennet and mould applied to the cheese in its maturation process.

Bleu de Basque

Sheep's milk blue

Basque-Pyrennes, France

This comparatively new ewe's milk cheese is made not far from Roquefort, in the rugged mountains that form a natural border between France and Spain. Anyone who has been lucky enough to see the French Basque region will have noticed the huge rolling hills abundant in verdant pastures that the animals feed upon. So, it is no wonder the milk that goes into the making of this cheese is of incredible quality. Small pockets of salty blue *Roqueforti* moulds form in the cheese as it slowly hardens, developing a nutty texture and slightly sweet floral aftertaste, reminiscent of the pastures of the high alpage.

This once rare cheese is a close cousin of the famous AOC sheep's milk cheeses of Ossau Iraty and was made only when there was plenty of milk around. Demand has grown so much in recent years that they are now made throughout the year and are much easier to find. The best examples of this cheese are still made during the lambing season, which runs from early Spring to late Summer. The cheese is rubbed back constantly as it ages, producing a natural crust that allows it to 'breathe' and mature slowly. The flavour is salty and sweet with a natural acidity, the patê is moist and slightly crumbly and the spring cheeses have a characteristic sticky, honey-like flavour. When first cut, this cheese appears to have no blue mould in it. However, as the air reacts with the cheese, the blue mould becomes darker and more prominent. The rind, which is generally a straw colour, will routinely develop pink tinges with age. Bleu de Basque matches beautifully with the Long Gully Ice Riesling.

....food ideas

Raclette

Raclette is the perfect winter cooking cheese. The melting properties of this cheese make it extremely versatile. Here are some suggestions: -

- Place thin slices of Raclette on top of steamed/sauteed broccoli, cauliflower or mushrooms and grill until bubbling.
- Add grated or diced Raclette or Tilsit to scrambled eggs or omelettes to make a decadent brunch dish. Serve with spinach leaves drizzled with walnut oil vinaigrette for a light lunch or supper.

Raclette Dauphinoise.

Layer sliced and blanched waxy potatoes with sliced Raclette & finely sliced onion or leek that has been lightly cooked until translucent, but not browned.

Mix cream with garlic and grated nutmeg.

Pour over the layered potatoes. Bake until golden and bubbling.

Serve with your favourite roast meat.

Raclette with kipfler potatoes, red onion confit, cornichons & parsley.

Scrub potatoes & then boil potatoes until tender. Drain, season with a good extra virgin olive oil, salt & pepper while still warm.

Finely slice onion in rings and cook slowly in butter until soft & sweet but not coloured. Season to taste.

To serve: -

Warm potatoes with onion confit in a pan without browning. Add lots of fresh parsley and season.

Place on a grill proof plate or bowl, with cornichons scattered around it. Place a slice of Raclette on top (80-100 grams). Place under griller until cheese is melted and serve immediately.

....food ideas

Fondue

1 clove of garlic

1 & 1/2 cups dry white wine

1 teaspoon lemon juice

4 cups grated cheese (Gruyere, Raclette, Comte, Beaufort, Tilsit, etc...)

1 tablespoon cornflour

3 tablespoons kirsch

White pepper grated nutmeg & paprika to taste.

Bread, potatoes & gougère to serve

- Rub inside of the fondue pot with a smashed clove of garlic.
- Heat the wine and lemon juice carefully. When it begins to steam it is ready to add to the cheese.
- Add the cheese gradually, stirring continuously in a figure of eight motion right to the bottom.
- Dissolve the cornflour in the kirsch
- When the cheese mixture is bubbling, add the kirsch-cornflour mixture while continuously stirring
- Cook for 2-3 minutes, continue stirring and season to taste.
- Use your fork to dunk pieces of bread, potato or gougère in the fondue.

Mont Blanc (recipe from *Cheznuts, Myrtleford*)

400gm peeled chestnuts

500ml milk

Approx 3/4 cup sugar

2 vanilla beans

Cook chestnuts slowly in the milk with the sugar and vanilla beans until all of the liquid has been absorbed (this should take between 1-1 & 1 1/2 hours). Allow the mix to cool. Remove the vanilla beans. Press the mix through a sieve or mouli.

Sauce

500ml milk

4 egg yolks

1/2 cup of sugar

1 vanilla bean.

Cream the egg yolk & sugar on a stainless steel bowl. Bring the milk to the boil with the vanilla and pour onto the eggs, whisking constantly. Cook over a boiling pot of water until the mix is thick.

To Serve:-

Pass the mix through a ricer, pressing onto individual plates. The mix should form long spaghetti like strands that pile over each other to form a mountain. Pool the sauce around the base of your 'mountain'. Top with whipped cream and shavings of chocolate.

Our favourite things from the larder...

from the RHCL kitchen...

Pain d' épices cake in a tin

Richmond Hill Café & Larder's pastry chef, Zoi Condos, has baked these sweet spiced cakes as the perfect foil to our mountain cheeses. RHCL silver tins help to preserve the freshness of the cake and to trap that beautiful aroma. Texturally, it is like a heavy dense teacake, but not as dense as a rich fruitcake. Claude Levi, our French cheese room manager, considers Pain d' épices the French answer to gingerbread. Perfect served warm with Crème Fraiche.

Gougère

Fantastic and light, these are a French savoury that can be used in all sorts of ways. Gougères are a savoury choux pastry puff made with a mix of alpine cheese, generally Gruyere or Comte. Quick and simple like our blinis, they will become the emergency nibble when people drop in. We have suggested using them with a fondue, but they lend themselves to all manner of uses.

RHCL French Onion Soup

Perfect for those evenings you can't be bothered cooking and the wind is whistling. This is the recipe that Stephanie collected for her "*Cooking & Travelling in South West France*". Our soup is preservative free so if you don't want to consume it now, you can happily freeze it. The soup pack consists of sourdough bread crouton, and the broth of slow-cooked onion, wine, beef broth, salt & pepper. Included in the pack is enough soup for 2 and herbed croutons ready for you to melt any of your cheeses from this offer on to. Use the Bleu de Basque to create a blue cheese French Onion soup. Just follow these instructions: -

Directions

Select 2 chunky ovenproof bowls each holding 250-300ml. Bring the seasoned broth to simmering point. Whilst bringing to the boil, grate or slice your Raclette, Tilsit or Beaufort onto the crouton and grill one of the croutons until golden. Place one slice of bread in the bottom of the bowl, breaking it into pieces if necessary. Top with the second slice of bread & then carefully ladle over the stock. Place the bowl on an oven tray and place into the oven at 180° C. Bake until bubbling and the crust is golden (about 15 minutes). Enjoy!

larder things...

To bring a touch of Summer back into your life we are offering the following chutneys.

Mango & Pineapple Chutney

A fantastic chutney to go with chicken, turkey, and ham. Top sourdough toast with mango chutney, a slice of good leg ham and grill some Tilsit on top for a wicked toasted sandwich. With Winter curries on the go, stir this chutney into yoghurt for a mango pineapple based raita.

Apricot & Raisin Chutney

This is great chutney to go with richer meats like pork and duck. Stir it into a lamb tagine to give extra sweetness and depth. It can also be used as an accompaniment to curries.

Tomato & Red Capsicum Relish

A good old-fashioned chutney for the whole family. Puree it and use as an alternative to every day tomato sauce. Stir in yoghurt and use to top oven baked potatoes filled with sauteed mushrooms & melted Tilsit .

Eggplant & Chilli Pickle

This pickle is part of our famous cheesy toast! Cheesy toast is one of the best sellers on our Breakfast/Brunch menu and has devotees all over the country. The chilli in this is not alarming hot, but more of a warm spiciness. If you like eggplants, you will love this chutney!

As a special offer, stock up your pantry for winter with all 4 jars for \$38.25 instead of the regular \$11 a jar! (this includes your cheese club discount)

Shopping List Offer 04/05

Other goodies...

Cheesy Mix

We haven't offered this for a while on the cheeseclub, but it is has been sorely missed. A great spread on taste and then grilled.

Raspberry yoyo's

We recently offered these for Mother's day and they were a big hit. Made to a traditional recipe and filled with pureed raspberry icing filling.

French Cornichons

The tartness of the cornichons complements the sweet nutty flavours of the Beaufort on offer for this Cheese Club. Perfect with a fondue to cut through the richness of the cheese and of course an integral part of the traditional Raclette dish. They are tiny gerkins that are neither sweet or bitter.

Whole Peeled Chestnuts

These are the perfect product in your freezer to make the Mont Blanc from our recipe ideas. These are produced grown and processed by Cheznuts in Myrtleford Victoria. They are free of preservatives, colouring and flavourings.

French Butter

This butter has now become a firm favourite and is a permanent fixture on our list. Available in 250 gram, salted with sea salt flakes or 125gm and 250 gram, unsalted.

Fromage de Meaux

Ile de France, France

A traditional cow's milk cheese which has been in production for hundred of years in the Brie region of France. Subject to seasonal variations this cheese can range from an intense mushroom flavour to an almost cauliflower cheese sauce flavour.

Holy Goat Veloute

Goat milk, Sutton Grange, Central Victoria, Victoria

Holy Goat comes from an organic farm that still uses traditional French methods. The Veloute is a white surface mould cheese. This farm is run by Carla Meurs & Ann-Marie Monda, two of our favourite regional producers. At three weeks, Veloute is young creamy, sweet, nutty and delicate. As the cheese matures, the interior becomes velvety soft with a herbaceous and nutty flavour that melts in the mouth. It comes in a small barrel shape of 130grams.

Grana Padano & Parmigiano-Reggiano

Cow's Milk Emilia-Romagna Italy

Always first grade and always from the home of Parmesan. Only cheese from this area can be called Parmesan. The suppliers we source our Parmesans from are Rocca and Biemme. Rocca are graders of Parmesans, whereas Biemme control the whole process from manufacture to maturation and grading. Both live by exceptional standards.

wine...

2003 Torbreck Woodcutters Semillon

Barossa Valley, South Australia

The fruit for this wine comes from dry grown vines in the Barossa, some over 100 years old. An aromatic style with honey and citrus, slightly floral with some almond characters. Excellent match with the Raclette or Tilsit.

2002 Cave de Beblenheim Reserve Riesling

Alsace France

Gorgeous soft perfumed aromas balanced by mineral characters. This wine has a rich palate with a satisfying oily texture and a lingering finish. A classic match with L' Edel de Cleron and Tilsit.

2002 Cave de Beblenheim Gewurztraminer

Alsace France

A powerful aromatic style with lovely spice and lychee/rosewater nose. A rich viscous style with a luxurious oily palate. A well structured wine with a lifted finish. This wine of the mountains matches superbly with the Clarines and Beaufort.

2004 Jim Barry Lavender Hill

Clare Valley, South Australia

A new release from Jim Barry wines, it is a semi sweet style with some lovely floral aromas and lively palate with some delicious tangy acids on the finish. The sweetness of this style will balance out the richness and creaminess of the Clarines and L' Edel de Cleron.

2003 Torbreck Woodcutters Shiraz

Barossa Valley, South Australia

A generous fleshy style of Shiraz, full of black fruits and spicy characters. It is a deep ruby purple colour, medium in body with a soft warm finish. Low in acid, it is ideally suited to the Beaufort.

2003 Long Gully Reserve Iced Riesling

Yarra Valley, Victoria

This style of desert wine emulates the famous "Eiswein" style of Germany and is made from the concentrated juice of late March harvested Riesling grapes. Our merging of tradition and technology has resulted in an outstanding dessert wine, rich with intense honey, tropical fruit, cold tea and floral aromas. The palate is strongly 'fruit driven' with hints of orange blossom. A match made in heaven for the Bleu de Basque.

The Cheese Club

Invitation to Order Offer 04/05

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

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

Delivery & Payment Details:

Name: _____

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

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 bankcard 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 04/05 June 2005				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total
Clarín Approx 150gm	<input type="radio"/> 1 units \$ 18.00	<input type="radio"/> 1 unit \$ 18.00	\$18.00/unit	
L' Edel de Cleron * Minimum 500gm unit	<input type="radio"/> 1 unit \$32.00*	<input type="radio"/> 1/2 unit \$17.50*	\$65.00/kg	
Beaufort*	<input type="radio"/> 300g \$24.00	<input type="radio"/> 150g \$12.00	\$80.00/kg	
French Raclette*.	<input type="radio"/> 300g \$41.10	<input type="radio"/> 150g \$7.05	\$ 47.00/kg	
Heidi Tilsit *	<input type="radio"/> 300g \$12.00	<input type="radio"/> 150g \$6.00	\$ 40.00/kg	
Bleu de Basque*	<input type="radio"/> 300g \$21.30	<input type="radio"/> 150g \$10.65	\$ 71.00/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
Pain de Escipes Cake in a tin	200-300gm	\$10.00		
Gougère	1 dozen	\$11.00		
RHCL French Onion Soup	Serves 2	\$14.50		
Mango & Pineapple Chutney	320gm	\$11.00		
Apricot & Raisin Chutney	380gm	\$11.00		
Tomato & Red Capsicum Relish	320gm	\$11.00		

Eggplant & Chilli Pickle	320gm	\$11.00	
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Continued overleaf

