

Richmond Hill Cafe & Larder

The Cheese Club

E a s t e r O f f e r 0 2 / 0 5

“No Cows Allowed”

Welcome to our second offer for 2005 to both our long standing and also our many new members. It is again that time of year where we wish you a Happy and safe Easter. We have survived the lazy days of summer and the beginning of a new year of school, work and adventures. Like many after a hectic summer we are all looking forward to our next holiday break and the beginning of autumn

We have declared this offer a “cow milk free zone”. We have selected a variety of fresh and specially aged sheep and goats milk cheeses. For those members who say I don't like goat's cheese keep an open mind, as good goats cheese should never taste 'feral ' or dirty. Goat's cheese like that generally reflects poor animal husbandry and feeding. For this offer we have a very popular goats cheese from Basque France, a rarely seen French white mould sheep's milk cheese, pecorino style goats cheese from Italy, and two fantastic Australian goats milk cheeses.

I would like to take this chance to introduce myself, my name is Palma Casonato and I am the new Cheese Club manager. I thank Karen Leeworthy in her caretaker role and Marion for her past work. I have been a member of the Richmond Hill team for over a year now. I have been working in the larder, the Cheeseroom and helping out with Cheese Club, so many of your names are very familiar to me from past cheese club packs. How did I get into cheese? I developed an intrest of cheese in past jobs and trying various types of cheese and broadening my palette. Like many of our members I have blossomed from being a non-cheese eater to a voracious and passionate appreciator of all cheeses especially Italian washed rinds!

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.

We will be sending your cheeses to you on Monday 21st of March and your cheeses should be with you in time for Easter, on or after Tuesday 22nd March. If they have not reached you by Wednesday evening please contact me ASAP, as the Friday is the beginning of the holiday period. If you are away for the holidays, remember we can send your cheeses to you ANYWHERE in Australia. And the next Cheese Club Offer 03/05 will be mailed to you in late April

We have some very exciting offers planned for the rest of the year and I am relishing the role of selecting, aging and sourcing some interesting cheeses for you.

Wishing you a very happy Easter,

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. Feedback from Cheese Club members is always encouraged. Please do not hesitate to call either Palma or Luisa during business hours with your thoughts.

Invitation to order Offer 02/05

What is in this offer?

Blue Ribbon Size	Essentials Size
<p style="text-align: center;">1 x Brebiket sheep's milk, white mould Rhone-Alps, France.</p> <p>1 x Woodside Capricorn goat's milk, white mould Woodside, Adelaide Hills South Australia</p> <p>300gm Strezlecki Blue goat's milk, blue mould Gippsland, Victoria.</p> <p>300g Caprinelle goats's milk, semi-hard Basque region, France</p> <p>300g Clarissa goat's milk, pecorino style Italy</p>	<p style="text-align: center;">1 x Brebiket sheep's milk, white mould Rhone-Alps, France.</p> <p>1 x Woodside Capricorn goat's milk, white mould Woodside, Adelaide Hills South Australia</p> <p>150gm Strezlecki Blue goat's milk, blue mould Gippsland, Victoria.</p> <p>150g Caprinelle goat's milk, semi-hard Basque region, France</p> <p>150g Clarissa goat's milk, pecorino style Italy</p>

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 and ask for Palma, Claude, Julia or Luisa

Deadline for ordering is Friday 18th March 2005
You will receive your order on or after
Tuesday 22nd March, 2005

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

The Cheese Club

Cheese Notes Offer 02/05

Brebicet

Sheep's milk, soft cheese white mould

Rhône-Alps, France

This is a cheese we have never stocked and it will be quite exciting to get a hold of. This cheese is made by Fromagerie Guilloteau one of the largest modern producers in Loire, France. Fromagerie Guilloteau came into being in 1983. It uses the milk from an environment of small towns close to the mountains (Pélussin in the Loire and Belley Valleys in the Ain) regions. Jean-Claude Guilloteau developed new techniques in filtration along with the INRA (National Agronomy Research Agency) He developed a technique called ultrafiltration, which results in a smoother curd than traditional filtration and increases the nutritional value of the cheese. His first cheese developed was the Pave d' Affinois (similar to Fromage or Buche d'Affinois). In the past we have also offered Guilloteau's Florette. The Brebicet is basically a sheep milk version of Florette. It is a smooth cheese with a creamy texture that melts in your mouth. There is a mild, yet savoury taste with some of the classic characteristics of ewe's milk cheeses; a slight floral with lanolin like characters. It matches very well with fruit breads and fresh or dried fruits. It matches well with dry to sweet white wines and light reds complement this cheese

Woodside Capricorn

Goat's milk, white mould

Woodside, South Australia

The Woodside Cheese Wrights have been producing cheese since 1994. The company was originally set up by Paula Jenkin & Simon Burr. Their goal was to produce regional cheeses similar to the ones they experienced in France with the superb award winning local goat milk of the Adelaide Hills. Since then Coriole Vineyards have taken over and continued Paula's strong tradition at the Woodside cheesery. The current cheesemaker is Christine Lloyd. This small team ensures that this passionate group carefully control all stages. The pasteurisation method used by Woodside is batch pasteurisation, which is a much slower process than traditional pasteurisation. This results in less damage to the milk structure and thus better tasting and textured cheese. Every cheese is handmade and has no stabilisers or preservatives.

The Capricorn is a surface ripened goat's cheese with a fine texture and subtle flavour. It uses 'penicillium candidum' and is a similar recipe to that used for camembert. At around 3 weeks old the cheese has a soft fluffy bloom which hints at button mushrooms with a sweet clean goats milk flavour and a creamy luscious interior. Depending on ripening conditions it may still have a thin chalk line. When the edges of the cheese are soft it is ready to eat. The cheese is a beautiful ivory white due to the quality of the milk

Strezlecki Blue

Goat's milk, blue mould

Neerim South, Gippsland, Victoria

This is one of those cheeses in Australia that have resulted in experimentation from a master cheesemaker and the lack of tradition that we have here. It was this interest in certain aspects of different European cheeses that have resulted in a unique Australian style. Laurie Jensen from Tarago River has combined the two French loves of *chevre* and blue cheeses. The milk for this cheese comes from Jo Hall at Childers in West Gippsland. She has been a supplier of goats' milk to Tarago for a number of years. Jo farms mixed goat breeds and has produced a reliable milking herd. It then gets trucked directly to Tarago where some of Australia's finest blue cheeses including Gippsland Blue have been developed. Laurie Jensen trained the current cheesemaker Craig Sceney when he was at Jindivick many years ago.

Craig uses a roquforti blue mould to create the blue vein of this cheese. The rind of this cheese is similar to that of Gippsland Blue; moist, pale and yeast. It has a slight chalkiness with a clean piquant flavour that contrasts with the savoury blue mould that is not too peppery or sweet. It has a beautiful dark blue mould and it slowly breaks down from the natural crust inwards creating a soft gooey texture at the outer edge.

Clarissa

Goat's milk, semi-hard

Sardinia, Italy

The tiny island of Sardinia lying off the coast of Italy is famed for its sheep's milk cheese and produces around half of Italy's Pecorino. It also is responsible for creating this Pecorino style Goat's milk cheese. Clarissa is not nearly as hard as a pecorino and lies somewhere between a semi-hard and pecorino style. It is not nearly as salty as a traditional Pecorino, instead it has the clean crisp acidity of a goats cheese with a light floral quality. The pastures the goats are fed on directly affect the cheese. Sardinia is a very rocky dry environment and thus the animals feed on a very herby mountain pasture. This cheese is very versatile from being a table cheese to a variety of uses. It works well as part of a simple aperitif of fine bubbly with fresh pear and slivers of Clarissa. It is excellent shaved over a fennel and mint salad with Nolan's Road extra virgin olive oil; grated over a simple pasta of fresh herbs shallots and olive oil; topping garlic rubbed bruschetta with fresh tomato and herbs. Grate it into a mix for a savoury tart or replace the Parmesan in a spinach and filo pie and make mini filo cigars pastries as an appetiser.

Caprinelle

Goat's milk, semi- hard

Basque Pyrennes, France

Caprinelle is a very special and rare cheese. It is one of the newest inventions of modern French cheesemaking. Caprinelle is made like a 'Tomme de Chevre' – the word 'Tomme ' refers to the size and shape of a cheese. It is made in the French Pyrenes close to the Spanish border. On the last offer you enjoyed the cousin to it 'Roy de Valle', which is a mix of goat and sheep. The same producer makes Caprinelle. French visitors are always surprised that such a beautiful cheese can be acquired in our cheese room. It is one of our best sellers in the Cheeseroom. Caprinelle is Gruyere-like in style with a nutty flavoured milk that can remind you of caramelised milk. When young it can be sweet and high in acid, as it matures the acid disappears and a semi hard cheese develops with a natural crusty rind.

When aged at Richmond Hill the cheese gets washed and turned regularly for 3 months By the time this cheese reaches you it is a minimum of 12 months old. The acid in this cheese will have diminished and it has a very sweet floral taste with a subtle nuttiness. The length of this cheese is quite amazing. Caprinelle has phenomenal depth of flavour and character.

Things to enjoy with your cheeses this Easter....

wine...

2003 Masi Soave

Valpocella, Italy

A classic Italian white made from 85% Garganega & 15% Trebbiano di Soave. The wine is bright pale yellow straw colour with greenish highlights. It has a delicate aroma of fresh pineapple and citrus with a faint herbal note. The palate is appealing balance of fresh, clean acidity and ripe fruit. There is a lingering finish with a delicate bitterness reminiscent of fresh almonds and hazelnuts. It matches with the Woodside Capricorn

N. V Bay of Fires Pinot Chardonnay

Pipers River, Tasmania

This vineyard belongs to the Hardy's portfolio and has come under the expert guidance of master sparkling wine maker Ed Carr. It is from the cool climate of some of Tasmania's finest sparkling wine vineyards. It is 80% Pinot Noir and 20% Chardonnay blend. The grapes are hand picked and whole bunch pressed. The wine spends a minimum of 4 years on lees. Ideally matched with the Caprinelle

2004 Coriole Chenin Blanc

Mc Laren Vale, South Australia

These vines were first planted in the 1970's and this style is the flagship of the Coriole portfolio. It is a very fruit driven wine when young. It has aromatics characteristics of green pear, white peach and granny smith apples. The palate reflects these characteristics with a soft clean finish. These characteristics would match the Brebiset cheese.

2004 Turkey Flat Rose

Barossa Valley, South Australia

This is medium bodied Grenache/Shiraz/Cabernet/ Dolcetto blend. It has a beautiful clear rose petal pink colour. It smells of roses, herbs and red fruits such as red cherry, strawberries and currants. These red fruits characters are present on the palate with a fresh raspberry and red cherry flavour with just a hint of sweetness and spritz, but a crisp acid finish. A perfect foil to the Brebiset also.

2004 Twin Islands Sauvignon Blanc

Marlborough, New Zealand

A delightful Sauvignon Blanc made in the style of a true New Zealand Sauvignon Blanc. It has excellent grassy, citrus/lemony characters, with a long powerful satisfying palate. With a delightfully clean acid finish it makes for a wonderful drink to match with the Clarissa

2002 Craig Avon Chardonnay

Mornington Peninsula, Victoria

This is one of those big Mornington Peninsula Chardonnays that are designed to cellar. It is straw yellow in colour with an excellent depth on the nose and palate. There are aromas of melon, apple, citrus and candied fruit. It has used French oak to age in and has undergone full malolactic fermentation. It is made to cellar of up to 10 years. The strength of this wine matches it ideally with the Caprinelle.

2002 Gembrook Hill Mayer Vineyard Pinot Noir

Yarra Valley, Victoria

Made from fruit off 5-year-old vines that have a low cropping yield to ensure intensity of fruit. Wild yeasts are used in the production of this wine. The wine has been stored for 12 months in French oak and has been fined but not filtered. It has a soft palette of raspberries and spice yet delivers intense flavours. Again excellent with Caprinelle.

2000 Brown Brothers 'Patricia' Noble Riesling

Milawa, Victoria

This range of wines is named after the matriarch of the family and is the premium level at Brown Brothers. It has an attractive deep gold colour. The nose has intense aromas of rich apricot, toffee and butterscotch which is characteristic of a vintage that experienced a high level of botrytis influence. The palate is luscious with a velvety mouth feel and a high acidity that leaves a clean fresh finish. Perfect with the Strezlecki Blue.

2003 Torbeck 'The Bothie'

Barossa Valley, South Australia

This is a fortified sweet Muscat Blanc a Petits Grains (White Frontignac) which is high in alcohol, yet exhibits an extraordinary exotic perfume balanced by a residual sugar. It is reminiscent of the famous French 'Muscat Beaumes de Venise'. As with the Patricia this also matches well with the Strezlecki Blue.

good things...

Mostarda Al Uva

Monferrato, Piedmont, Italy

An excellent accompaniment to our semi hard cheeses on this offer. This traditional Italian chutney is made from the must of barbera grapes in the Piedmont region. It is locally also known as "cugna" This particular brand is still made by the agricultural collective of Il Mongetto using it's original recipe It would match beautifully with our Clarissa or Caprinelle on this offer

Maggie Beer Fig Paste

Barossa Valley, South Australia

Well what can be said about this institution? These pastes are now exported all over the world, and for this offer the fig paste would work especially well with the beautiful soft white mould cheeses of sheep and goats milk. It also goes beautifully with the Strezlecki Blue, because is there any better match than blue cheese and figs and when out of season this paste is the next best thing.

from the RHCL kitchen...

Here at RHCL we have been very lucky to have on board as part of our team the very talented pastry chef Zoi Condos. Her experiences include her apprenticeship at the Grand Hyatt, then time in San Francisco testing recipes for a series of books by Joanne Weir. She spent time learning from Melbourne pastry chef extraordinaire Loretta Sartori. A further stint was spent in New York at the French Culinary Institute. She has also spent time in London and overseas. With Zoi's Greek heritage we are featuring a traditional family biscuit recipe as well as some of Zoi's excellent chocolate making and baking skills.

RHCL Greek Easter Biscuits

Made from Zoi's Thea's (aunt in Greek) secret recipe these biscuits are a part of every Greek Easter. They are like soft style biscotti shaped into a traditional plait. They have a very faint aniseed taste. Traditionally served with strong Greek coffee they are also fantastic served sipped into a vin santo, liqueur or a sweet wine. They could also be crumpled over ice cream or onto individual fruit crumbles. Fantastic as a dipping biscuit in an icecream sundae drizzled with an orange liquier and fresh figs!

RHCL Truffle eggs

Made in the kitchens of RHCL by Zoi Condos and beautiful presented in a reusable RHCL wooden box with clear lid. There are 6 handmade truffle eggs. The flavors include dark chocolate infused with Earl Grey tea, champagne truffles, which are milk chocolate and champagne and white chocolate with pistachio nuts. They would make a great gift or to have on the table for Easter visitors.

The Food Idea

RHCL Hot Cross Buns

Especially for those a long way from the nearest bakery our very talented pastry chef Zoi Condos has produced par-baked hot cross buns for you to enjoy. Serve piping hot from the oven with lashings of butter and our chocolate orange jam for all the choc-a-holics out there.

Serving suggestion – Greek Easter Cookies with desert wine

Serve our traditional Greek cookies dipped into Brown Brothers “Patricia” or the Torbeck “Bothie” at the end of an Easter meal with coffee (with Greek coffee even better)!

Shopping List Offer 02/05

Chocolate!...

Just in time for Easter, we have a selection of chocolaty treats for all those chocolate lovers amongst you.

Kennedy & Wilson Praline Easter Eggs

Situated in the Yarra Valley just outside Melbourne, Kennedy & Wilson use only the finest natural ingredients to produce the most divine chocolate. Their praline filled Easter Eggs are a must for chocolate lovers this Easter.

*Please note: we also have the full range of Kennedy and Wilson Easter eggs in our larder for personal pick-ups only. 50g, 100g and 300g eggs available in dark, milk and white chocolate - all beautifully wrapped in coloured tissue paper.

Kennedy & Wilson Couverture

Choose from 70% dark chocolate, 48% milk or white. Adds a richness to your favourite chocolate recipe - you really can taste the difference.

RHCL Orange & Chocolate Jam

A firm favourite on our breakfast menu at Richmond Hill. Spread this 'jaffa' flavoured jam on a pastry, brioche, hot cross bun and enjoy at any time of the day. Ideal heated and drizzled over icecream

Other goodies...

Nolan's Road Extra Virgin Olive Oil.

A new extra virgin olive oil from the limestone coast in south Australia. Dee Nolan, a long time friend of Stephanie Alexanders has put 10 years into researching and planting her olive grove. It is an organic olive grove Nolan's Road is a blend of frantoio and leccino. She learnt pressing and blending methods from the Colonna family in Tuscany. The oil is hand harvested, cold pressed and unfiltered.

RHCL Dukkah

Made in the kitchens of RHCL our dukkah is a blend of sesame seeds, hazelnuts, spices, salt and pepper. We keep our dukkah as a coarse mix so you can grind it to a fine paste if you wish, or have it as a rustic sprinkle over chicken, salads etc...Matched with Nolans Road olive oil and bread it make the ideal emergency nibble.

French Butter Roll

What better way to start Easter morning than to have freshly baked Hot Cross Buns with lashings of beautiful French butter and RHCL Chocolate Orange jam! The Lescure butter is from Poitou, Charrent, in Western France and is A.O.C protected. It is a salted butter and good way to relearn what real butter tastes like!

The Cheese Club

Invitation to Order Offer 02/05

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

ORDER FOR (name): _____ phone: (____) _____
 ARE YOUR DELIVERY & PAYMENT DETAILS THE SAME? YES / NO
 If NO, please complete the new details on the next page.

1. Cheese Club Offer 02/05 March 2005				1 of 4
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total
Brebicet (125g whole unit)	○1 units \$8.90	○1 unit \$8.90	\$8.90/unit	
Woodside Capricorn* (approx 250gm unit)	○1 unit \$20.50	○1 unit \$20.50	\$20.50/unit	
Clarissa *	○300g \$21.60	○150g \$10.80	\$72.00/kg	
Caprinelle*	○300g \$21.30	○150g \$10.65	\$71.00/kg	
Strezleki Blue*	○300g \$19.35	○150g \$9.65	\$64.50/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. Cheese Club Matches & Larder Favourites	2 of 4	Price	Quantity	Total
Mostarda Al Uva	220gm	\$24.00		
Maggie Beer Fig Paste	100gm	\$4.70		
RHCL Greek Easter Biscuits	6 per pack	\$9.90		
RHCL Truffle Eggs	6 mixed & box	\$19.50		
RHCL Hot Cross Buns (par-baked)	1/2 dozen	\$6.60		
Kennedy & Wilson Praline Eggs	6 per box	\$17.00		
Kennedy & Wilson Couverture - White	200gm	\$8.80		
Kennedy & Wilson Couverture - Milk	200gm	\$8.80		
Kennedy & Wilson Couverture - 70%	200gm	\$8.80		
RHCL Orange & Chocolate Jam	150gm	\$8.80		
Nolan's Road Extra Virgin Olive Oil	250ml	\$25.00		
RHCL Dukkah	65 gm	\$6.50		
French Butter Roll	250gm	\$7.50		
Colston Bassett Stilton*	250gm or 500gm	\$78.00/kg		
Grana Padano*	250gm or 500gm	\$40.00/kg		
Reggiano Parmesan *	250gm or 500gm	\$60.00/kg		
Mimolette* Normandy, France	250gm or 500gm	\$68.00/kg		

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

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

