

The Cheese Club

Cheese Notes Offer 03/04

indulgence

cow's milk, fresh

Red Hill, Victoria

From the Red Hill Cheesery in the Mornington Peninsula comes Indulgence, a cheese produced very much in the French style. In fact, it was European farmhouse cheese-making that first inspired Jan and Trevor Brandon to establish Red Hill Cheeses. Indulgence is a slightly unusual cheese in that it is made using cow's milk rather than goat's milk, which is far more common for this style of cheese. *Geotrichum* mould has been used, a mould which is traditionally used in farmhouse cheeses in France, but rarely used here in Australia. The use of the *geotrichum* mould gives the surface of the cheese its distinctive wormlike wrinkly appearance and mottled white colour. It also gives the cheese a slightly yeasty flavour. As with all Red Hill cheeses, Indulgence is produced by hand, and is made with milk from organically farmed Friesian cow's from Gippsland.

When is it young, Indulgence has a fine, creamy texture and a pale white pate. It's aroma is slightly reminiscent of the farmyard and it should melt in the mouth. As the cheese ages it develops into a miniature barrel with a dry waxy-smooth texture and concentrated salty flavours. At RHCL we think this is a cheese best enjoyed fresh. When young, it's delicate creaminess goes beautifully with fresh fruits such as figs.

florette guilloteau

goat's milk, white mould

Lyon, France

These beautiful 150 gram units are a smaller version of one of our most popular cheeses, Le Peilloute. This brie-style cheese is produced just outside of Lyon and is made from pure goat's milk. It is a modern industrial cheese produced at the Fromagerie Guilloteau, which was established by Jean-Claude Guilloteau in 1983, and whose most famous cheese is Pavé d'Affinois.

Modern ultra-filtration methods are used in the production of Florette Guilloteau. Ultra-filtration is the process by which milk solids are separated by a very fine meshed filter. This creates cheeses with a smooth curd, even texture and a consistent quality. It is ultra-filtration which gives Florette Guilloteau its distinctive silken texture.

Lightly perfumed and mild on the palate, Florette Guilloteau lacks any strong goatly flavour. It is an elegant cheese which has a thin, moist rind which is vaguely chewy, entirely edible and never bitter unless overripe. It has a richly soft and creamy texture, with the interior flowing dramatically when perfectly ripe.

jensen's red

cow's milk, washed rind

Gippsland, Victoria

French cheesemaker Franc Beaurain, having made washed rind cheeses in France, brought a wealth of washed rind experience with him to the Tarago River Dairy at Neerim South in Gippsland's lush dairy country. Franc altered a few things to get their washed rind cheese Jensen's Red, named after cheesemaker Laurie Jensen, just right. These included washing the cheese with a brine solution containing annatto, a natural dye from the seed of a South American tree, which gives Jensen's Red its characteristic terracotta colour. There was also an understanding and acceptance of the fact that, as with all cheese, Jensen's Red is subject to extreme seasonal variation. As with most washed rind cheeses it is at its best in late summer to autumn due to the sweeter milk with a higher butterfat content produced at this time. This means now is the perfect time to enjoy Jensen's Red.

Made with Friesian milk and ripened on wooden shelves in underground cellars at Tarago River, regular brining ensures that Jensen's Red has a moist supple rind and ideally a bulging, soft interior.

Jensen's Red should ideally be soft to the touch and there should be very little or no evidence of white mould on the rind. It has a mild and buttery, slightly acidic interior when young, but as it matures develops a stronger, more concentrated slightly sweet and fruity flavour. The aroma is scented with hay with subtle eucalyptus notes.

manchego

sheep's milk, semi-hard

La Mancha, Spain

Manchego is Spain's most famous cheese. It comes from the La Mancha region in central Spain and is made from one hundred percent sheep's milk. It was in the seventeenth century that the use of the Manchega breed of sheep played a vital role in the establishment of cheese production in this region. These sheep graze on these rocky plains of La Mancha, on a high plateau six hundred metres above sea level. The abundance of wild herbs growing here helps to give Manchego its unique taste.

Manchego is a pressed, uncooked cheese. It can be made from either raw or pasteurised milk and is aged for at least sixty days in a humid, well ventilated environment. The wheels for this Cheese Club Offer have been aged for a minimum of twelve months.

It has a rind which ranges from dark yellow to brown in colour. The rind is quite porous, which allows for further maturation, unlike other waxed cheeses. It has a characteristic zigzag pattern, which is created by the rippled surface of the cheese press used during manufacture and the traditional use of esparto grass moulds.

Manchego has an ivory to pale yellow pate which is quite firm and dry, and is slightly crumbly with a few evenly spread small air pockets or holes. The flavour is well developed - buttery, slightly acidic with a characteristic lanolin aftertaste. It has a fruity, tangy finish.

Manchego is good served with antipasto, and is excellent with fruit and, of course, olives. It works very well with a sherry or Rioja, or a Manzanilla wine.

wensleydale

cow's milk, stirred curd

Yorkshire, England

Wensleydale is the most famous of all the cheeses produced in the Yorkshire Dales. It is a traditional hard cheese that is naturally cloth wrapped and is traditionally matured in the damp caves of the Dales. Wensleydale is based on a recipe that can be traced back to the Cistercian monks who came to England with William the Conqueror. The monks came from the Roquefort region of France and established the Monastery at Jervaulx in Lower Wensleydale. With the dissolution of the monasteries in the sixteenth century, the art of cheesemaking was passed on to the farms - and the farmers wives - of the region. Wensleydale cheese began to be made on a more industrial basis at the end of the nineteenth century, but the aftermath of the Second World War, with the advent of rationing and the production of 'Government Cheddar', saw production dramatically decrease. Today there are only a handful of traditional producers of Wensleydale left.

Wensleydale was made originally with sheep's milk from the Swaledale breed of sheep. However cow's milk has been used since the thirteenth century, and has been the main milk source for Wensleydale since the seventeenth century. Originally a blue cheese, today both 'blue' and 'white' Wensleydale are available. 'White' Wensleydale is now far more common and well known.

Wensleydale is fine-grained, and is moist and crumbly in texture. It is mild and slightly sweet in flavour with hints of wild honey, a fresh acidity and a mild aroma. Wensleydale goes well with beer, ale and cider. Traditionally Wensleydale cheese is eaten with apple pie, fruitcake or gingerbread. There is an old Dales saying which is "Apple pie without [Wensleydale] cheese is like a kiss without a squeeze!" The apple pie is made with a slab of Wensleydale popped under the crust once the pie is cooked so that it melts through the hot fruit (see the recipe below or use your favourite apple pie recipe).

bleu d'auvergne

cow's milk, blue mould

Auvergne, France

Produced in both raw and pasteurised milk versions Bleu d'Auvergne is one of the most popular French blues from the Auvergne region in central France. It was created in 1854 by a producer of Fourme de Roquefort, Antoine Roussel. He introduced the mould from a piece of rye bread to his cheese, using a needle to pierce holes in the cheese to allow veins of the mould to develop, and so Bleu d'Auvergne was created. AOC status was granted in 1975.

The cheese is produced in two sizes - we have the larger wheels for this Cheese Club Offer which are approximately two and half kilos each and are, of course, made from pasteurised milk. *Affinage* of each wheel takes a minimum of four weeks. This involves keeping the cheese for three or four days in a warm room between 18-28°C, with frequent turnings and daily washing. Salting follows either

by hand over several days, or in a brine bath. The cheeses are then pierced to allow the blue moulds to develop. *Affinage* is carried out in wet, ventilated cellars, and at the end of three weeks the penicillium develops.

Bleu d'Auvergne is uncooked and unpressed, with a sticky, moist pate, a crumbly texture, and an even spread of green blue veins. The cheese is quite tart, with the spice of the mould blending perfectly with the well-integrated salt. It has an intense, spicy, nutty flavour with a strong aroma and a natural crust.

A traditional French salad ingredient, this cheese is delicious in salad dressings, with walnuts or raw mushrooms and also makes an excellent seasoning for fresh pasta. It pairs well with aromatic wines such as gewürztraminer, aged riesling and pinot gris, and also sweet dessert wines. It is beautiful with a nutty loaf of bread, or with fresh hazelnuts.

The Cheese Club Recipe

Wensleydale Apple Pie

Ingredients:

Pastry

350g plain flour
100g grated Wensleydale cheese, plus extra for serving
100g very cold butter
2 eggs, yolks only (save one white)

Filling

1.5kg dessert or cooking apples, peeled, cored and sliced
2-3 tablespoons sugar (to taste - more if the apples are cooking apples)
1/2 teaspoons ground cloves
1 tablespoon butter

Method:

Makes the pastry. Put the flour and cheese into a bowl. Grate in the butter and mix well with a knife (alternatively, use a food processor). When the mixture resembles fine breadcrumbs, mix to a soft dough with the egg yolks and enough cold water to make a dough that holds together - about 4 tablespoons. Everything must be kept as cool as possible. Work the dough lightly into a ball, cover with cling film and chill for at least 20 minutes - overnight would be fine. Preheat the oven to 200°C.

Roll out two-thirds of the pastry and use to line a deep pie dish (23cm diameter). Roll out the remaining pastry for a lid. Layer in the sliced apples, sprinkling with sugar and ground cloves, and dotting with butter as you go. Damp the edges of the pastry, cover with the lid and seal the edges by pressing together with a fork. Make a hole in the top for the steam to escape. Any leftover pastry can be used for decoration.

Beat the egg white and brush over the pastry. Sprinkle with extra sugar.

Bake for about 45 minutes until the pastry is crisp and golden, reducing the oven temperature towards the end if the pastry is browning too much. Serve hot with slices of cheese - slip them under the lid to melt deliciously into the apple.

things to enjoy with your cheeses this Autumn....

bread...

RHCL Hazelnut & Fig Bread

Made with delicious new season hazelnuts and figs, this slightly sweet bread is beautiful paired with all of our cheeses, but try it in particular with the Jensen's Red, Indulgence or Bleu d'Auvergne.

wine...

2003 Seresin Sauvignon Blanc

Marlborough, New Zealand

From Wairau Valley in New Zealand's famed Marlborough wine growing region of New Zealand comes this fresh and crisp sauvignon blanc. Made with a small percentage of semillon grapes and aged in 10% French oak barriques, it is full bodied with tropical fruit flavours. Enjoy this wine with the Indulgence.

2002 Mud House Pinot Noir

Marlborough, New Zealand

This ruby red pinot noir has a soft palate with rich berry flavours and a subtle oak finish. Medium bodied with a lifted cherry nose and a lingering finish. Try this wine with Jensen's Red.

2003 Lawson's Dry Hills Gewürztraminer

Marlborough, New Zealand

The last of our three wines from Marlborough. This is a complex wine with a rich floral bouquet, ripe fragrant lychee flavours and hints of spice on the palate. Try with Bleu d'Auvergne or Florette Guilloteau.

good things...

Stephanie's Sticky Figs.

We offered these wonderful figs last year and they were such a hit that we have brought them back again! Made from a recipe of Stephanie Alexander's, these sweet and sticky figs are beautiful with cheese. And don't forget the syrup - try drizzling over it over your cheese.

Yarra Valley Hazelnuts

Autumn heralds the arrival of these delicious hazelnuts from Sue and David Pezzimenti's grove of 200 hazelnut trees at Hoddles Creek in Victoria's Yarra Valley. Enjoy the hazelnuts straight out of their shell, or you can roast them and savour the added flavour. The nutty flavours particularly complement Manchego and Bleu d'Auvergne. Use them as an accompaniment to your cheese board, or enjoy tossed through a salad.

Chimay

Belgium

Chimay is one of only six Belgian beers which carries the 'Trappist' appellation - meaning it is brewed within a Trappist monastery under the control of the monastic community. It is a high alcohol, top fermented true ale which is matured in the bottle. This yeasty beer is best served cold in a wide lipped glass - enjoy with washed-rind cheeses such as Jensen's Red. You could also partner it with the Wensleydale and a gutsy flavoured chutney.

Belle Vue Framboise

Belgium

A fantastically fruity beer which is elegant and refreshing. Made from raspberries which have been matured for three years in oak barrels, Belle Vue has a fragrant raspberry nose and crisp, fresh acidity.

The Cheese Club

Cheese Class

3. Washed Rind Cheese

Washed rind cheeses originated in European monasteries of the 5th and 6th centuries. They are surface ripened cheeses, and are similar to white mould cheeses in that they ripen from the surface to the centre. They differ in that they ripen through the use of a bacteria culture rather than a mould on the surface of the cheese. This bacteria is a natural air-borne bacteria and is called *brevi bacterium linens*. It is pink/orange in colour and has a characteristically strong aroma. It ripens the cheese by releasing certain bacteria and enzymes, which break down the casein and fat molecules. The cheese is 'washed' with the *b. linens* which allows it to develop its surface culture.

Washed rind cheeses are known as 'smelly cheeses' due to their strong and pungent aroma. In contrast, they are often quite mild in flavour. The rind of the cheese should be evenly coloured. The orange colour is the result of the use of the *b. linens*, and may also be enhanced by the use of the annatto spice. The interior should be creamy, soft and sticky, often with a meaty, almost vegetal flavour.

Wines to try with washed rind cheeses

Heavy Pinot or Grenache, Vintage sparkling wines, Late harvest Riesling, European-style Rieslings

Breads to try with washed rind cheeses

Wholemeal bread, corn breads, rye breads, fruit breads

Good Things to try with washed rind cheeses

Mustard fruits, Belgian beers and ales, on pizza, in Bechamel sauce

Please note that in addition to The Cheese Club, the Cheeseroom at
RHCL is open seven days a week

We are able to receive orders (and visitors) at any stage
During this time. Delivery is available Monday-Friday for Melbourne metro
and Tuesday -Thursday ALL other areas Australia wide.

Please also remember that as a Cheese Club member
you can now order any Richmond Hill Cafe & Larder item*

less a 10% discount.

It's our pleasure!

*excludes functions, freight and handling costs