

Richmond Hill Cafe & Larder

The Cheese Club

Autumn Offer 03/05

“ Our Favourites”

*“Raindrops on roses & whiskers on kittens,
Bright copper kettles and warm woollen mittens,
Brown paper packages tied up with stringsthese are a few of our favourite things”*

This month our Cheese Club offer is our favourite things. Not “crisp apple studels or snitzels with noodles,” but very well aged Cantalet, oozing cow’s milk French cheese, Auvergne blues, Italian white mould and two traditional French goat cheeses. For this offer we have asked staff here at Richmond Hill Cafe & Larder to choose their favourite thing. So Brain Wane our sommelier has chosen his favourite wines, Zoi Condos her favourite pastries and Cheese room & Larder staff their favourite cheese and accompaniments.

For this offer we have a beautiful Cantalet from the Auvergne. This cheese was chosen by Marion Hansford the former Cheese Club manager before her departure and thus has been ageing for quite a while. Claude Levi our Cheeseroom Manager hailing from France has chosen Crottins as a memory of his childhood. Sophie Classon our long serving cheese expert has chosen Langherino. Angela Miezis, a former cheese Club manager, and now back at Richmond Hill Cafe & Larder after a sabbatical travelling has chosen St Marcellin from the Dauphinè region. Our Business manager Luisa Lucchesi tells us about her love of Bleu de Laqueuille & my favourite is Pointe de Bique

The exciting thing for this offer is the scarce nature of some of these cheeses. Very rarely do people age and care for Cantalet this long. It is always sold far too young. St. Marcellin is a difficult cheese to handle and too delicate in nature for retailers to sell. Langherino we have discovered from a specialist Italian importer. Bleu de Laqueuille tends to unfortunately be overlooked for milder blues, but is really a fantastic all rounder. Crottins are very rarely brought in, but are a fantastic traditional cheese. As a very unexpected addition we got our hands on a French Chevre.

This offer we are asking members to complete all sections of the form to ensure all details are up to date on our database. It would help us greatly if you could pay special attention to the payment method & details to be kept on file and delivery details. We would like to suggest that if you have a workplace that it can go to that this is advisable, especially those of our members in the warmer regions of Australia.

Those members who elect to receive offers by e-mail we ask to make sure that we are listed as a contact in your address book so our offers are not 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.

We will be sending your cheeses to you on Monday 2nd May which will be just in time for Mothers Day and your cheeses should be with you on or after Tuesday 3rd May. If they have not reached you by Wednesday evening please contact me. The next Cheese Club Offer 04/05 will be mailed to you in late may.

Coming up for the next offer are some real winter favourites so stay tuned!

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 03/05

What is in this offer?

Blue Ribbon Size	Essentials Size
<p style="text-align: center;">2 x St. Marcellin cow's milk, natural rind Rhone-Alps, France.</p> <p style="text-align: center;">1 x Jacquin Crottins (twin pack) goat's milk, natural rind Loire, France.</p> <p style="text-align: center;">1 x Jacquin Pointe de Bique goat's milk, fresh curd La Vernelle, France.</p> <p style="text-align: center;">1x Langherino * cow & goat milk, white mould Langhe, (Piemonte), Italy.</p> <p style="text-align: center;">300gm x Cantalet * cow's milk, cooked curd Auvergne, France.</p> <p style="text-align: center;">300gm x Bleu de Laqueuille * cow's milk blue Auvergne, France.</p> <p style="font-size: small;"><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>	<p style="text-align: center;">1 x St. Marcellin cow's milk, natural rind Rhone-Alps, France.</p> <p style="text-align: center;">1 x Jaquin Crottins (twin pack) goat's milk, natural rind Loire, France.</p> <p style="text-align: center;">1 x Jacquin Pointe de Bique goat's milk, fresh curd La Vernelle, France.</p> <p style="text-align: center;">1x Langherino * cow & goat milk, white mould Langhe, (Piemonte), Italy.</p> <p style="text-align: center;">150gm x Cantalet * cow's milk, cooked curd Auvergne, France.</p> <p style="text-align: center;">150gm x Bleu de Laqueuille * cow's milk blue Auvergne, France.</p> <p style="font-size: small;"><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 e-mail.
Phone (during business hours) 03 9421 2808, extension 2 and ask for Palma. Claude or Luisa

Deadline for ordering is Tuesday 26th April 2005
You will receive your order on or after
Tuesday 3rd May, 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 03/05

St. Marcellin

Cow's milk, surface ripened white mould

Rhône Valley, France

As with many young goat's milk cheeses, for me trying the St Marcellin for the first time was a case of fortune favouring the brave. The reward for facing down their sometimes 'funky' appearance was a food experience of sublime flavour and creamy texture - I have been addicted ever since. PS, if any are left over they are MINE I tell you! The passion of Angela Miezès

St. Marcellin hails from the region of *Dauphinè*, which stretches east from the Rhône Valley to Italy. Traditionally St. Marcellin is made of goat's milk & comes from the north east *département* of the region called *Isère*. Within the department of *Isère* there is a mountain region called Vercors, which stretches between *Diois* in the south and *Grenoble* in the north. *St. Marcellin* the town that gives the name to this cheese is 20 kilometres north from *Voiron* on the bank of *Isère* River. The Vercors region has ancient cheese traditions. Like a lot of French cheeses the origins of St. Marcellin is a mystery, however it has been written about and as an accepted part of life since 1445. The legend goes that the noble of the area, Dauphin Louis was wolf- hunting, when he found himself in under threat from a bear. Two woodcutters heard his cry for help and came to his assistance. They then took Dauphin to their hut and there gave him a small amount of St. Marcellin, which was all that they had. As a display of his gratitude Dauphin set up a charity that still exists to this day. When he became Louis XI of France he had Saint Marcellin served at the Louvre & Plessis-lez-Tours. It was not until 1870 that the cheeses started being collected by affineurs in Lyon and Grenoble. The advent of the railway spread it's consumption to Paris. In the town of St. Marcellin it's self the shop 'La Petite Ferme' is a chapel of ease for lovers in pursuit of St. Marcellin.

Small round goat's cheeses similar in outward appearance of St. Marcellin occur all throughout the southern half of France. But *lait cru* St. Marcellin aged carefully by an affineur is something unique. Today it is generally made of cow's milk. When eaten as a fresh cheese it is good, but when it is aged that is when it gets exciting. It starts out as a small round shape of about 7 centimetres in diameter, 2-2.5 centimetres high & around 80-100 grams with a wrinkly natural rind dusted with a coating of white yeast. The texture of this young cheese can range from firm to very runny & it has a mild slightly salty-tart flavour. When aged it develops a fantastic yeasty flavour. The crust has a beige crust that can either develop a blue mould from dry caves or a russet-orange colour from damp caves. At this stage it can develop what is called slipcote where the middle turns runny and the skin slip off the thin chalky centre. It can be quite nutty & fruity with a pungent aroma and palette. I can not wait to St. Marcellin again, so stand back Angela!

Jacquin Crottins

Goat's milk, natural rind

Loire, France

"As a child growing up in Provence I can remember popping well aged Crottin in to my mouth and letting them melt as if they were lollies and savouring the flavour." The description of a French childhood as described by our French Cheeseroom Manager Claude Levi.

These little cheeses are what you know to be part of great tradition in France of traditional goat's cheeses. For this offer we are very lucky to have two Loire goat cheeses. Both of these have been produced by the very talented and passionate *fromager* Pascal Jacquin. Jacquin has 3 aims as producer:- to share their passion, to help you to discover a whole world of cheeses and flavours, and to serve the cheese lovers of the world better. In my book he has done this well by increasing the range of cheeses he is sending to Australia, transporting his little corner of France to us. *Fromager Jacquin* is listed as a

place that the tourist can easily visit, if it means getting to taste his variety of AOC cheeses I am there! The company has been producing goat cheeses for 3 generations making it one of the best producers in the region. This led them to a successful combination of both tradition and innovation. The main fromagerie is located in *La Vernelle* in the *Berry* département of the *Loire* region. Jacquin has played a very important part in the continued production of AOC cheeses such as Valençay, Ste Moure de Touraine, and Pouligny-Ste-Pierre. Jacquin produces a range of 30 goat cheese. The most famous of all crottins is the *Crottin de Chavignol*. The crottin we will be receiving for this offer is the *Crottin Feuille* (Feuille means leaf in French). The milk for this cheese is from all over the Berry region. The word Crottin means dung, in particular a horse or mule dropping. Traditionally crottins were sold when old, hard, shrunken & black. Growth in demand has meant crottins are sold much younger which produces a much more 'friendly' cheese. When young the cheese has a pale straw colour with just a hint of white & blue moulds. The paste of the cheese becomes glossy. It is a little salty and is balanced by the sour, sweet nature of the cheese. After 5 weeks the cheese has shrunk considerably and has a strong smell with a meaty texture. After 4 months the rind is tough and hard and generally should be removed by grating. At this stage it's at the stage of what a true Crottin traditionally looked like. The taste will be a fruity bitter taste. Crottins are the basis of a popular French dish where a grilled Crottin is served on a salad of leaves and dressed with good wine vinegar or verjuice.

Jacquin Pointe de Bique

Goat's milk, fresh curd.

Loire France

"For a girl who grew up on a dairy farm and doesn't drink milk or eat butter, cheese is something I have learned to love and now have a serious addiction to. Goat's milk was one of the last to make my lists, however fresh curd cheeses like this have seduced me to the world of goat cheese." My explanation of how the world of cheese was expanded for me by this type.

This is one of those unexpected & exciting things we can bring to you at the cheese Club. When putting together our favourites we all agreed there should be a fresh goat's curd, but we decided we really wanted to have a rich fresh goat's cheese, but we could not source any. Fortunately, one of our suppliers rang and had been able to source a new cheese. It was a fresh version of Pouligny-St.-Pierre. How fantastic! Something I thought I would not be able to share with you was now a reality.

Again, made by the Jacquin Fromagerie, the quality is always good. When young it is yeasty & tangy with freshness to it. The texture is fudgy and creamy with tightness to the curd. At this stage they make a fantastic eating cheese with fresh figs, poached plums and cinnamon, or even gently baked until they collapse served with toasts, fresh herbs and a drizzle of olive oil. They can however be happily ripened. They will develop a rind as the soft white mould forms into a geotrychum style rind. Once established then the alchemy that we love about cheese explodes. The cheese will have a silky smooth layer under the rind and a smooth dense paste as the interior. The flavour will develop earthy goat cheese aromas, with a faintly pungent tang on the finish.

Very limited numbers but a very special surprise.

Langherino

Cow & Goat's milk, white mould

Piemonte, Italy

The discovery that we could airfreight cheeses from the famous Piedmont region in Italy was for me a great joy as I knew little about the fresh cheeses of this region so the ewe's milk Langherino was a revelation. Soft, rich faintly sweet & a very complex honest cheese that was soon to become a favourite of mine. Words Sophie Classon has used to describe her new discovery.

Because of the ability of these cheeses to now come in by airfreight it has opened up a whole world of possibilities. This cheese is still made by hand today. It follows an ancient recipe from the *Langhe* region of *Piemonte*. Piemonte means "at the foot of the mountains". A perfect description considering

that it is situated in the furthest Northwest corner of Italy. The first human settlements appeared in Neolithic period almost 7000 years ago. The Langhe (or Alta Langa) area is a mountain community made up of 43 Municipalities. Langhe clings to the edge of the Alps. With Switzerland just over the border. This region is especially known for its hazelnuts & “toma” cheese Langherino cheeses are all made by small local Co-operatives of less than 20 people. Hergestell Caseificio Dell'Alta Langa Co-operative makes this particular Langherino. The old traditions are still used, but can afford to employ some modern methods and equipment. Langherino are predominantly made of sheep's milk with some cow's milk added. This imparts into the cheese the lightly floral nature of it and it's ivory coloured paste. Once made they are allowed to ripen for 2 weeks before being sold. They are a small disc of around 100 grams and have a chewy sweet rind and a melting soft interior. The kind of cheese one would eat for lunch with a salad, good bread and a glass of rosé or pinot.

Cantalet

Cow's milk, cooked curd cheese

Auvergne, France

“I love the wonderfully rich and complex that a mature Cantalet displays. I love the simplicity of Cantelet with a crisp pear and a good wine on a sunny autumn day in the Rutherglen. I love the fact that the oldest of all French chesses has been enjoyed for centuries and hope it will also become one of your favourite too”. Marion Hansford's reasons for Cantalet as a favourite.

It is truly extraordinary to think that a few very special cheeses have been made for nearly 2000 years! Cantal is one of those cheeses. Pliny the Elder saw it's forebears in the markets of Imperial Rome, Saint Gregory of Tours praised them in the 6th Century and King Charles VI of France in the 15th.

The method for making this cheese comes very close to ‘methodes ancestrales’ and is produced in the Auvergne region, famous for it's world-renowned cheese *Roquefort* (ewes milk blue). It is also the region that produces it ‘brothers’ *Salers*, *Aligot* & *Laguiole*. Cantal was originally produced by putting the curd into wooden cylinders called *le fromage*, and is believed to be the origin of the French word for cheese- *fromage*.

The Auvergne region consists of 80 % mountain pastures and high rainfall. It is recognized that the climate, altitude, and the nature of the soil being volcanic (particularly high in phosphates, potassium & magnesium) are particular to the cheeses of the *Monts du Cantal*. These minerals affect the abundant floral feed and rich herbage. The animals graze on flora such as liquorice, gentian, anemone, arnica, arnica etc. This in turn produces the sweet milk for Cantal. Traditionally the breed of cow's that were milked were *Salers*, a chestnut coloured & curly coated breed with lyre-like horns.

Cantal was given AOC status in 1980. Traditionally it is made with raw milk and can only be produced in *Cantal*. Each cheese has an aluminium stamp that states the size of the cheese, (CA is 35-45 kilo cheese *Cantal*; CP 20-22 kilo *Petit Cantal* & CT for 8-10 kilo *Cantalet*); the number of the *department* of production and the makers code. Our cheese for this offer are CT15CD therefore it is an 8-10 kilo wheel, thus it is a *Cantalet*, from department 15, *Cantal*, and the makers code is *CD*.

Sometimes Cantal is describes as the French equivalent of cheddar, however it is a different process. To cheddar actually means to cut the curd. It requires plenty of milk to make each Cantal cheese - up to 500 litres or the yield of 30 cow's. In the process of making Cantal the rennet is specified as part of it's AOC accreditation as well as it's region. When aged and then released for sale it has 3 stages of *affinage*; 30 days (*jeune*) a young sweet cheese, 2-6 months old (*entre-deux or doré*) & 6 months plus (*vieux*).

When young, Cantalet is moist open textured, springy, white and sweet. At *entre-deux* the rind becomes golden in colour with a greyish tinge. The *pâte* will be ivory in colour with a smooth, firm texture, the aroma is slightly lactic and faintly. At *vieux* it's crust can be at least a centimetre thick and have flecks of red and brown pigmentation to the rind. The natural rind is often damp and musty, it smells a little like salty shellfish. The minerals within the soil cause this smell to develop. But don't be put off, the *pâte* of the cheese is something else entirely. The colour of the paste will be a golden yellow with a

red/pink tinge near the rind caused by the aging .The flavour of the pâte has a sweet richness with a herbaceous clean grassy taste. It will be quite nutty and buttery as well with a more open texture that cheddar of similar age would have. All characteristics that are far removed from the commercial cheeses of today and something that you, as Cheese Club members are interested in helping to preserve. The particular Cantalet we have aged in our cheeseroom at Richmond Hill Café & Larder are generally 10 months old when we get them so they now have an age of at least 12 –14 months! A taste sensation, I can't wait for cutting day in the cheese room!

Bleu de Laqueuille

Cow's milk blue

Auvergne, France

"I was first introduced to blue cheese by Bleu de Basque many years ago. It was with good company, a beautiful pinot, snow & a open fireplace. Bleu de Laqueuille is one of my new favourite blues that leaves your senses still longing for that creamy rich overtone after every mouthful. A guaranteed must try and a personal favourite of mine!" Luisa Lucchesi's love affair with blue still continues on.

Bleu de Laqueuille is one of the many blue veined cheeses available from the Auvergne region. This particular one is made from milk in the *Puy de Dôme* department. This is the same area that produces Fourme d' Ambert & Bleu d'Auvergne. Laqueuille is one of the many fortuitous accidents we are now happily enjoying in the food world. Bleu de Laqueuille comes from an accident involving a cheese very similar to a Cantal. Around 1840 an Aintoine Roussel of *Villeviale*, between *Rochefort* & Laqueuille, had put a mouldy rye bread next to Cantalon (Fourme de Rochefort). He noticed the cheese had started to go blue so he let it take it's course, which developed into the delicate yet clean Bleu de Laqueuille! To mark his role in this "accident" here is a statue of Roussel in the village of Laqueuille. Bleu de Laqueuille is very similar to bleu d' Auvergne. One of the differences to Bleu d' Auvergne is the traditional practise of warming the curd before it is salted.

Bleu de Laqueuille has become one of our favourites in the cheeseroom. It developed as an unpressed cheese that allows greater penetration of the blue mould. It has a dry unwaxed crust that has been salt rubbed that produces a cheese both creamy but slightly crumbly. It generally takes 3 month to be ready for consumption. It is very similar in texture to St. Augur in that it is quite creamy and made from cow's milk, however it has a stronger flavour. The paste of the cheese has a slight cellar smell and it has a spicy & fresh creamy yet surprisingly strong lactic flavour,

Maybe this too could become your new blue!

...food idea

Autumn Goat's Cheese tart

4 puff pastry squares

Onion & balsamic Jam

Vine ripened tomatoes or cherry tomatoes

Pointe de Bique goat's cheese

RHCL Pepper Mix & Sicilian Sea Salt.

Method: -

Place puff pastry squares on baking paper lined tray. Mark a border on the pastry of about 2cm wide. Drain *onion & balsamic jam*. Spread onion over the pastry, top with sliced tomatoes or halved cherry tomatoes. Sprinkle with *Sicilian Sea Salt & ground RHCL Pepper mix*. Pinch corners together to raise edges and contain filling. Crumble the goat's cheese over the top and bake in a moderate oven (180° C/350°F) for 15-20 minutes or until golden. Serve with a wild rocket salad drizzled with good extra virgin olive oil.

Lentil Salad with Cantalet Cheese

Salad

150gm Cantalet

350gm cooked green French lentils

150gm piece of streaky bacon or pancetta.

8 walnuts, crushed

Dressing

4 French shallots

5 Tablespoons walnut oil

3 dry white wine

2 tablespoons Dijon mustard

Sicilian Sea salt & RHCL pepper mix

Method

Drain the cooked lentils well. Cut the bacon into lardoons and fry in a hot pan without adding any fat until brown. Peel & chop the shallots put in a bowl and mix with the mustard, olive oil and dry white wine. Season and whisk the dressing. Dice the cheese finely. Mix the lentils, lardoons of bacon and the cheese together in a serving bowl. Pour the dressing on the top and mix well, decorate with the walnuts and serve immediately.

Our favourite things from the larder.....

from the RHCL kitchen...

Citrus Syrup Cake

"I LOVE CAKE! Whether it is rich and chocolaty, soft and creamy or plain and simple a cake made with quality ingredients is one of the best things in the world. I guess that's why I became a pastry chef. My most favourite cake of all would have to be the meltingly tender and refreshingly lemony RHCL Citrus Syrup Cake. The rich, buttery poundcake is both plain and simple but drown it in vibrant lemon/lime syrup and you have.....mmm.....perfection". The inspirations of a pastry chef Zoi Condos

This cake is one of our all time favourites here at Richmond Hill Cafe & Larder. It is one of those items to have sitting in your fridge on hand for unexpected visitors. It is perfect both as an afternoon teacake served with cream and coffee, or dressed up for dessert with some icecream and citrus segments. It is even more fragrant for dessert when lightly warmed in a microwave or oven. The cake is beautifully presented in a 14cm tin. (5 & 1/2 inch in the old scale) Perfect to have at home or as a present.

Black Olive, Orange and Rosemary Biscotti

"One of the most vivid memories I have of my childhood visit to Greece is of the white washed urns of curing olives and first run olive oil found in the basement of my Grandmother's house in the tiny hillside village of Akراسi. They were so big that a stepladder was needed to get at the olives when finally cured. These crisp and delicious twice baked biscuit's transport me there again in just one bite." A beautiful childhood memory attached to food for Zoi.

There is something about a good savoury biscuit. And the memories involved in this are beautiful. These are long half moon shaped biscotti and would be perfect on any antipasto or a cheese dish for a light lunch. Personally I would love to have these with a Point de Bique drizzled with a good green olive oil like the Nicholas Boderlaise. Thin slivers of Cantalet may also be interesting.

RHCL Iced Sugar Hearts

As a little something for that special mum. Delightful heart shaped sugar biscuits with lemon icing and miniature heart decorations. They are made to be the perfect afternoon biscuit to go with coffee or tea. A biscuit to suit mums of all ages. Something sweet for the sweetest women in the world!

good things...

Watermelon & Rose Petal jam

This is one of our newest preserves on the shelves here at Richmond Hill Cafe & Larder. Inspired by the Middle East it a jam that is a combination of both an old-fashioned jelly/jam and traditional marmalade. Rose petals are boiled down to infuse the fruit with the fragrance of roses. The jam has that sweetness of a traditional jelly but has watermelon and the tartness of orange rind and fruit. It would work beautifully as an accompaniment to the cheese on this offer as an alternative to a traditional fruit paste. I would especially pair it with the St, Mareclin, Cantelet and Bleu de Lacqueuille.

Nicholas Bordelaise Extra Virgin Olive Oil

Dimboola, Victoria

This is Claude's favourite olive oil on the shelf at RHCL. Located 315 kilometres from Melbourne Nicholas Estate is situated on the edge of the Little Desert National Park. The estate is approximately 21,000 trees that was originally planted by Italian and Greek migrants in 1945. The cold pressed olive oil is a combination of 3 varieties of kalamata, Verdadale, mission and Medditteranean olives that are still being identified. The olives are still harvested the traditional way with sticks to dislodge the fruit that falls out onto hessian sheets. It is a light and fruity extra virgin olive oil with a hint of pepperiness from the 20 % of green olives that they use. Importantly Nicholas is free of all chemical sprays.

RHCL Spice Trio

Here at RHCL we like to be able to make life easy for you. We have developed this spice trio so that you will always have our favourite seasoning essentials on hand. The tin contains our Sicilian Sea Salt, Pepper Mix & Dukkah. We find they add a lift to almost everything you cook. I started using the pepper mix not long after I started here and I have not gone back to black peppercorns again. It is a mix of black and white peppercorns with other whole spices that can be ground so it gives a warm spice with people knowing there is something different but can't quite place it. Our Sicilian Sea Salt is a blend of our special dried herb mix and Italian Sea salts. Fantastic sprinkled over oven roasted potatoes, to season chicken and then pan fry. Season the last of the seasons super ripe tomatoes, roast off in the oven with a slurp of olive oil and cut up onion. Roast the tomatoes and then puree to create your own super tomato sauce for the winter, or substitute for the onion balsamic jam in this offers food idea. Dukkah since coming onto the market has become a real staple of the Australian food. There are numerous versions around including some weird and wonderful versions, but we stick to Stephanie's traditional recipe. We leave our Dukkah coarse so you can grind it finer if you wish or use it as it is. As it makes a great sprinkle for roast pumpkin and roast vegetables, sprinkled on fresh lightly steamed beans with a dash of olive oil to dress it. My favourite, grind it finer, add to breadcrumbs and it makes a great schnitzel crumb. Our spice trio means these essentials are always ready to go.

Shopping List Offer 03/05

Other favourite goodies...

Harding's Walnut Oil.

A fantastic nut oil from Willunga in the McLaren Vale. The Harding family produce oils of fantastic strength and quality. There are not that many Australia nut oils produced from Australian nuts only. A truly lovely product

RHCL Onion & Balsamic jam

This is one of those things that live in my fridge all the time. Use as base for savoury tarts; add to mini rolls with chipolata sausages for a gourmet party nibble; for topping steaks, stir into a red wine sauce for meats. A fantastic staple for every pantry.

French Butter.

Available in 2 sizes as unsalted or one size salted with flakes of sea salt. This is how real butter should taste and a shopping list staple I can never remove.

RHCL Puff Pastry

Cut into squares ready for you to use. This is the size we use for all our pies here at Richmond Hill Café & Larder. A consistently good puff pastry that is handy for making our recipe idea or topped with the goat's chevre, sprinkled with cinnamon and sugar and finished with finely sliced sweet apples and baked until golden.

RHCL Blinis

The party saviour. Heated in the oven or lightly pan fried, topped with crème fraiche and either sliced smoked salmon or other smoked fish with a sprinkle of capers and it is the instant no fuss hor d'oeuvre.

Pickled Asparagus.

Now that the asparagus season is nearing an end we have a fantastic pickled asparagus from Drouin in Victoria and the best-pickled vegetable I have ever tasted. There is no sour vinegar taste but only a perfectly balanced sweet sour taste with the spring freshness of asparagus preserved for winter use. Again excellent used for a tart on puff pastry sprinkled with chevre or sliced crottin.

RHCL Granola

Controversially we still call our granola ‘RHCL Granola’, but for how long depends on the obstinate behaviour of a well-known international cereal company! With the onset of autumn I love poached fruit, yoghurt and granola for breakfast. Granola is another cupboard staple of mine. I love to process it some more and use it for crumble topping on stewed apple.

Bleu de Basque.

Sheep's milk blue, France

Here is one of our most popular blues in the Cheese room. A sweet sheep's milk blue that has a creamy yet crumbly curd and the most amazing floral notes with a beautiful salty balance. This is one of those blues that help to turn people onto blues. Once they have tried it the world of blue cheese is not so off limits

Roy de Valle

Sheep & goat milk, Basque region, France

This was exceptionally popular in the first cheese Club this year and as a cheese Club member only special we are offering this cheese at a further discount. An absolute cracker of a cheese.

Grana Padano & Reggiano

Cow's Milk Italy

As always 1st grade Parmesan. Grana Padano is a minimum of 18 months and Reggiano must be a minimum of 24 months. A must to have on the door of every fridge! Available in 250 & 500 gram pieces

wine...

"I choose these wines as they represent so much about the gamut of things I look for in a wine. The whites are all distinctive and cover the full plate range of white wines. The reds, well coming into winter nothing better than two big winter warmers, but I enjoy the elegant and easy drinking style of a good pinot. The sticky, I love the muscat floral characters and lifted finish" Brian Wane, sommelier here at Richmond Hill Cafe & Larder

2004 Drylands Sauvignon Blanc

Marlborough, New Zealand

A classic New Zealand Sauvignon Blanc; tropical fruit characters with a clean mouth feel and a hint of green pea on the nose. This style should match beautifully with the fresh goat cheese, Pointe de Bique

1995 Houghtons White Burgundy

Swan River District, Western Australia

"One of my all time favourite style, an aged aromatic white can be a revelation". A classic Chenin Blanc style when young but once aged develops lovely oily characters with aromatics of stonefruit and peach with a hint of honey. The classic aged style will take on the characters of the Crottin.

2002 Craig Avon Chardonnay

Mornington Peninsula, Victoria

Barrel fermented with malolactic ferment applied to it has touches of melon and fig to the nose. Full bodied but does not have the fat flabby characteristics some Chardonnays do. The second time this has been on an offer but it is one of Brian's current favourites. With the yeasty nature of St. Marcellin the yeast and fruit of the Craig Avon will match the St. Marcellin in all its phases.

2003 Cape Barren Wild Goose Shiraz

McLaren Vale, South Australia

Big typical McLaren Vale, spicy plum black pepper shiraz. Good length and firm tannins. It comes from a small producer doing interesting things. An aged cheese like the Cantalet needs the grunt of this wine.

2003 Jim Barry Cover Drive Cabernet Sauvignon

Clare Valley/ Coonawarra, South Australia

In the classic wine making style of Jim Barry an Australian wine legend his wine displays classic Cabernet characters. A full-bodied wine with firm tannins balanced by berry fruit characters. If you are not a Shiraz lover then this is the wine to match with the Cantalet.

2004 Pirie South Pinot Noir**Rosevans, Tasmania**

Made by arguably one of Australia's best Pinot makers. It is a soft cherry style pinot with just a hint of gamy characters. It is a clean fruit driven style without the lolly like characters of some lesser labels. This beautiful wine will match the sweetness of our little Italian cheese.

2003 Torbeck 'The Bothie'**Barossa Valley, South Australia**

As per last months offer Brian still find this is his favourite at the moment. It is high in alcohol so keeps the palate clean but has a residual sugar matched with a beautiful perfume. Lightly fortified in the style of a *Muscat de Rivesaltes* made from *Muscat Petiti au Grain* grapes.

The Cheese Club

Invitation to Order Offer 03/05

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

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 Cafe & Larder (not The Cheese Club)

1. Cheese Club Offer 03/05 May 2005				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total
St. Marcellin Approx 150gm	<input type="radio"/> 2 units \$15.40	<input type="radio"/> 1 unit \$7.70	\$7.70 /unit	
Jacquin Crottin Feuille Twin Pack Approx 45 gm each unit	<input type="radio"/> 1 unit \$11.90	<input type="radio"/> 1 unit \$11.90	\$11.90 /unit	
Point de Bique 250gms	<input type="radio"/> 1 unit \$14.50	<input type="radio"/> 1 unit \$14.50	\$14.50 /unit	
Langherino* Approx 100-150gm.	<input type="radio"/> 1 unit approx \$12.50	<input type="radio"/> 1 unit approx \$12.50	\$ 85.00 /kg	
Cantalet *	<input type="radio"/> 300g \$22.50	<input type="radio"/> 150g \$11.25	\$ 75.00 /kg	
Bleu de Lacqueuille *	<input type="radio"/> 300g \$13.80	<input type="radio"/> 150g \$6.90	\$ 46.00 /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
Citrus Syrup Cake in a tin	300gm	\$9.50		
Black olive, orange & rosemary biscotti	150gm	\$7.50		
Watermelon & rose petal jam	175 gm	\$8.80		
RHCL Iced Sugar Heart Biscuits	200gm	\$7.00		
Nicholas Bordelaise Extra Virgin Olive Oil	375ml	\$32.80		
RHCL Spice Trio	65,80,150gm	\$19.50		

Hardings Walnut Oil	250ml	\$25.00		
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Continued overleaf

