

Richmond Hill Cafe & Larder

The Cheese Club

Offer 04, 2007

Mountain Cheeses

*"Climb every mountain
Search high and low
Follow every byway
Every path you know" (The Sound of Music, Rogers & Hammerstein, 1959)*

For this offer we have climbed many mountains and forded many streams in our quest to bring to you a variety of mountain milk cheeses. Mountain cheeses are traditionally hard and washed rind styles. To create a balance in this offer, and to cover the styles of white mould and goat's milk cheeses, we have also included 2 AOC cheeses from other parts of the country.

This offer sees the return to Australia (after 5 years) of a hard cheese related to Beaufort. There is also a first time appearance of a pasteurised washed rind from the Savoie, and the return of a favourite gentle blue. This offer sees both some challenging and some gentler cheese, to see you through the Queen's Birthday and June.

As always, we have our regular wine matches and they will be matched, as in last month's offer, with the best cheese. This month's selection is from our Sommelier, Brian Wane, and it's an interesting collection of wines from both home and abroad. Our shopping list has all your favourites, with the reappearance of some popular items from the last offer, and some more pastry surprises from our pastry chef supreme, Bronwyn Eades.

If you receive your deliveries at home, you will notice the package has a yellow sticker. If the delivery is for your work address, there should be no sticker. The yellow sticker is called an ATL (Authority to Leave) and means the driver has permission to leave it without a signature, so it does not go to the post office or the depot. This is why we suggest that you have your cheese delivered to a work address, where it must be signed for. Could you please let us know if the address you are using means we **do not** have to use an ATL. If so, please write in the delivery address section: the business name, business hours and contact person's full name if you are unavailable, eg. Receptionist, security guard, etc. This is especially important for office blocks where there are multiple businesses in the building or for government departments. This helps to ensure your cheese is being delivered carefully and being left or delivered by the drivers as instructed.

You can receive the newsletter as an email, however recently a few members have not been receiving emails. This seems to happen when servers update their spam facilities and the Cheese Club email gets spammed out. If you list us as a contact in your address book, this should no longer happen. If it does, please contact us. A reminder of our e-mail address – thecheeseclub@rhcl.com.au. If you place your order on-line, you should receive an auto reply by email. If you do not, then your order has not been received. If this is the case, please copy your order into a standard email or telephone us direct.

Closing date for orders is Monday 28th May. We will be **sending your cheeses to you (or they will be ready for collection) on Monday 4th June.** If they have not reached you by Wednesday lunchtime, please contact us on 03 9421 2808 (ext 2).

Our next newsletter is due at the end of June and is always one of our most popular offers of the year. So until then, ciao, and we will see you the other side of the Alps!

The Cheese Club Team

Invitation to order Offer 04, 2007

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>2 x 150gm units Chabichou du Poitou Goat's milk, mould ripened Poitou-Charentes, France</p>	<p>1 x 150gm unit Chabichou du Poitou Goat's milk, mould ripened Poitou-Charentes, France</p>
<p>400gm Fromage de Meaux* Cow's milk, surface mould Ile-de-France, France</p>	<p>200gm Fromage de Meaux* Cow's milk, surface mould Ile-de-France, France</p>
<p>1 x 500gm unit* La Tournette- Fleur des Alpes Cow's milk, washed rind Savoie, France</p>	<p>1/2 x 500gm unit* La Tournette- Fleur des Alpes Cow's milk, washed rind Savoie, France</p>
<p>400gm French Raclette* Cow's milk, semi-hard washed rind Rhône-Alps, France</p>	<p>200gm French Raclette* Cow's milk, semi-hard washed rind Rhône-Alps, France</p>
<p>400gm Abondance* Cow's milk, hard cooked Rhône-Alps, France</p>	<p>200gm Abondance* Cow's milk, hard cooked Rhône-Alps, France</p>
<p>400gm Bresse Bleu* Cow's milk, blue Rhône-Alps, France</p>	<p>200gm Bresse Bleu* Cow's milk, blue Rhône-Alps, France</p>
<p><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>	<p><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>

How to order

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

Deadline for ordering is Monday 28th May
You will receive your order on, or soon after
Tuesday 5th June.

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, 2007

Chabichou du Poitou AOC (SHAH-bee-shew-due-pwah-TOO)

Goat's milk, mould ripened

Poitou-Charentes, France

Although not technically a mountain cheese, we wanted to bring you the most popular goat's milk cheese in France, the Chabichou du Poitou. It has been quite some time since we offered this cheese, so we are quite excited.

The Loire River is the largest river in France, and the reason why this region is so rich and diverse in its agriculture. The lush soil and climate has made it the home of many wars and these wars led to the introduction of goat's milk cheese to the region. In the 8th century, a group of people of Arab decent, the Saracens, invaded and settled in Spain for centuries, before heading north into France. It was at Poitiers, which is in the département of Vienne, that they were repelled. It is thus apt that Poitiers is the capital of the Poitou-Charentes region. In 723, Carles Martel repelled the Saracens and left behind their herds of goats as a result. The name Chabichou comes from the Arabic "chebli", which means goat. This area now produces over 70% of all goat's milk cheese in France, and Chabichou du Poitou is the only goat cheese to be given an AOC rating. Granted AOC in 1990, the AOC borders are Haute-Poitou, the Deux-Sèvres, the Vienne River, and the North arm of the Charente River.

Chabichou is probably one of France's most well-known goat's milk cheeses, and is found in many a fromagerie throughout the world. However, finding it in good condition is another thing altogether. It's a small, truncated, barrel-shaped cheese made entirely of goat's milk. It is hand-made by the Soignon Dairy, which is known for their premium quality goat's cheese. Soignon was a co-operative that joined with 3 other co-operatives to form the French multinational company Eurial Poitouaine. All of Soignon's AOC range of cheese are still handmade today.

When milk is first delivered to the factory at Viennes, lactic cultures and a very small amount of rennet is added. The milk is left for up to 2 days to slowly coagulate and develop its distinctive flavours. It takes 1 litre of goat's milk to make a 150gm piece of cheese. Once set, the curd is suspended in the whey, then hand-ladled into perforated basket moulds called *faiselles*. The remaining whey is then left to drain. It is during this stage that the temperature and humidity of the room is carefully monitored. Salt is either added to the curd or sprinkled over the cheese before it is unmoulded. This ensures further whey separation and also controls the development of microflora. The curd is left to become more solid and acquire its distinctive texture, flavour and smell. The cheeses are turned regularly to ensure even geotrichum growth on the surface.

Chabichou du Poitou is matured for a minimum of 9 days. The creamy white mould can be characterised by its wrinkly skin, often with flecks of blue grey moulds, as they are matured under a 'geotrychum' strain of mould. This allows for a slow and even ripening over 4 weeks, without the intervention of early ammoniac flavours that appear with goat's cheeses ripened under 'penicillium candidum'. Mildly fruity when young, with a hint of salt and the characteristic acid of goat's cheeses, the flavour of this cheese becomes more pronounced over time. When it is aged well, it will become more pungent, with a definite bite to the finish. It has a firm yet supple white paste, which will break down from the outside in. When aged for over 20 days the cheese can become very crumbly. Spring and Summer cheeses are often very soft under the skin and can appear as if the outside coat is slipping off. There are many other brands of Chabichou du Poitou, but this is one of the best, and a very good introduction to the amazing world of French cheeses. As a perfect match to this style of cheese try with a sauvignon or light chardonnay or any dry whites from the Loire or Haut-Poitou region.

Fromage de Meaux (from-AGE-duh-MOH)

Cow's milk, surface mould

Ile-de-France, France

We know there is no way you could say that the Ile-de-France is anywhere near mountains either, but a white mould is a must on every Cheese Club offer, so we thought why not go for the best once again. It has been a long time since we offered Fromage de Meaux, and there are two reasons for this. One, the climate needs to be cool to send it, and two, it is a gooey one to transport. It is worth it though, as this gooeyness means an amazingly luscious treat is in store. As with most of our white moulds, our producer of choice is the Rouzaire family of affineurs from the Ile-de-France. Unfortunately, we are still unable to receive Brie de Meaux, as it is unpasteurised. Fromage de Meaux is the pasteurised version of this AOC classic. All AOC regulations are met except for the pasteurisation component. Around 7000 tonnes of Brie de Meaux is produced annually and it was granted AOC status in 1980.

For quite a while, Brie de Meaux disappeared from the market as the more popular Brie de Melun ousted it. The Rouzaire family were responsible for the return of Brie de Meaux. Now days, the popularity is very much reversed, with only 222 tonnes of Brie de Melun produced. Brie de Meaux can be traced back to AD 774, when Emperor Charlemagne reigned. When Charlemagne was on his way through Meaux to Aix-la-Chapelle, he wrote of Brie; "I've just discovered one of the most delicious of all dishes". He then ordered 2 batches a year to be sent to Aix for his consumption (*The French Cheese Book, Patrick Rance, 1989, p.300*). We also know that a gift of Brie cheese was given to the early King Pharamond at Heinsburg in AD 420. Brie was a favourite of many French kings. Charles of Orleans in the 1400s gave Brie de Meaux as New Year presents to the ladies of the court. In 1643, after the battle of Rocroi, where the Spanish were defeated, the victor Gargantua held a victory banquet. To please his parents, he served Brie. Louis XV had 50 carriages a week of Brie shipped from Meaux to the court of Versailles. The French delegate, Duc de Talleyrand, claimed that Brie was the supreme cheese. The Austrian delegate, Metternich, upon tasting Brie pronounced it "prince des fromages et premier des desserts" (the Prince of cheeses and best of desserts). After the Napoleonic wars, during the Congress of Vienna (1814-1815), the nations of Europe also elected Brie as the 'Prince of Cheese'.

Today it is still made the traditional way and matured on rye grass mats in the village of Touran. According to AOC laws, a Brie de Meaux must meet these requirements:

- The milk can only be heated to a maximum of 37°C and once only at the renneting stage.
- The curd must be cast manually into its moulds with a special brie shovel called *pelle à Brie*.
- The cheese must be salted with dry salt only and can only be made in the Ile-de-France as well as in parts of the following départements: Haute-Seine, Seine-Saint-Denis, Val-de-Marne and Paris.

A properly matured Fromage de Meaux will have slightly rippled, velvet-like white rind flecked with spots of red moulds. As it ripens, the tops and side will redden as the white moulds slowly die off. The paste of the cheese is the colour of straw, with an even texture that is soft and unctuous. It is rich, almost 'eggy', with a clotted cream flavour on the palate. It can develop very pronounced cauliflower and brassica characteristics. As the animals graze on the new Spring grasses and Summer pastures, the brassica flavour becomes more and more pronounced, until it tastes like you are eating cauliflower with cheese sauce. At the moment, the wheels we will receive can vary between hints of cauliflower to a rich, almost scrambled egg, flavour. Enjoy this simply with a crusty loaf of bread and a big rich chardonnay or an earthy pinot noir.

La Tournette- Fleur des Alps (la-TOUR-nett FLUR-day-z-alp)

Cow's milk, washed rind

Savoie, France

Reblochon is one of the great Haute-Savoie cheeses. This is another we are still unable to receive because it is unpasteurised. Instead, we have a pasteurised version called La Tournette- Fleur des Alps, and this is the first time it has been imported into Australia. I have not been able to taste this cheese yet, as the last 2 orders were not supplied to the Australian market. So fingers crossed, and lets hope quarantine does not prevent us from being one of the first in Australia to experience this cheese.

Even though this is a modern cheese, it is still an artisan cheese made to the specification of Reblochon, with the only exception being the use of pasteurised milk instead of raw milk. The history of Fleur des Alps is from the lineage of Reblochon, which is believed to have a number of sources. One theory is that a similar cheese was made in the monasteries of the Savoie in the 14th century. These cheeses were known as the Fromages des Devotion, and were only made in Summer when the cows were taken to graze in the high alpine areas. After the French revolution, the name of this cheese was officially

changed to Reblochon. The other theory is that in order to avoid the monastery tax on milk, local French farmers made a cheese in secret, and called it Rebloche. As part of the taxing of the peasants by the nobility and the monks for the right to graze their animals, a percentage of the milk was taken from the farmer as tax, known as *ocièrge*. So the farmer only partially milked the cows, and once the tax collector had gone, they would continue to milk the animals for a second time. There was not as much of this milk but it was much creamier. In the Savoie dialect, *reblocher* translates roughly into "to pinch udders again". Traditionally, the farmers' wives (most cheeses at this time were made by men) would turn the milk into cheese for the family. Because of the smaller quantity of milk, the cheese was made much smaller, around 500gms and about 13-14cm in diameter and 2-3cm high. These diameters are still important in the AOC regulations today. By the 18th century, Reblochon was no longer produced in secret and commercial sales flourished in the 19th century. In 1958, it was one of the first cheeses in France to be awarded AOC status.

The designated zone of origin (DOC) of Reblochon is in the départements of Savoie and Haute-Savoie. It encompasses the high alpine pastures of the Avaris Mountains, Pays Rochis and Val d'Abondance. The region on average receives 200cm of water a year, thus the lush meadows and pastures. During Winter it is buried deeply under snow, and this means the animals spend part of the year in sheds. Cattle leave the Winter sheds at the beginning of May and spend time on the valley pastures, before heading to the high alpine pastures in June. They remain there until the beginning of October, and return to the sheds again for Winter. Generally, 1000kg of hay per cow is needed for survival during Winter. The only breeds that can be used to produce Reblochon are Abondance, Tarine and Montbéliarde. Their hay is harvested from the alpine meadows and they cannot be fed any fermented matter such as silage. This natural pasture then comes out in the flavour of the cheeses.

AOC regulations state that milk must also be brought from the place of milking to production as soon as possible and renneting must be carried out within 24 hours of the last milking of the day. It is then applied with red and green casein labels according to whether it is fermier or dairy/co-operative produced. All Reblochon made on the farm by the families is usually made twice a day, straight after milking. It is identified by the green casein label, which will indicate the farm of origin. A red casein label identifies cheese made by co-operative in *fruitière* or by central dairies/fromageries, along with numbers identifying the actual place of production. Once the milk is collected, the whole unskimmed raw (unpasteurised) milk is renneted. After one hour, curds form. The curd is then cut up into smaller pieces, about the size of corn kernels. On the farm this is done by hand, while in factories it is automated. The curds are then put into moulds by hand. They are pressed to remove the last of the whey and to fuse the curds together. The casein label is applied before removing from the mould. Once drained, it is soaked in a brine bath for 1-2 hours, and at this point it is put into a cellar, on planks of spruce. They will remain in the cellar for 2 weeks for *affinage*. The microflora of the cellars, along with the cultures added at the beginning, now start to develop the distinctive Reblochon crust. The farm producers now often call on the services of *affineurs* to mature their cheeses. The *affineur* will rub and wash the cheese for about 50 days until it is ready for sale. AOC Reblochon is sold between 2 paper-thin discs of spruce. It is then wrapped, allowing the cheese to continue maturing until opened.

Traditional Reblochon has a thin, velvety, chewy rind ranging in colour from pink to an orange-yellow. It has a bulging oozy interior, which is sticky but not runny. It is rich and creamy, with hints of nuts and a slightly sour, salty finish. This cheese matches with wines such as a fruity Beaujolais-Villages red or a Savoie dry white. I am really excited to try this cheese, even if it is the pasteurised version, as it's one of the first AOC-granted cheeses.

French Raclette (rack-LETT)

Cow's milk, semi-hard, washed rind

Haute-Savoie, Rhône-Alps, France

Raclette is produced in both France-Comté and Haute-Savoie. However, this particular Raclette is from the Perrin producers in Haute-Savoie, the home of Mont Blanc. Although this cheese carries a French name, it is believed that Raclette, the style, came from the Swiss *canton* or département of Valais. French Raclettes are considerably softer than their Swiss brothers.

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*, meaning to scrape or scrape off. It is a natural rind cheese, which is formed by floating in 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 a little 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. Think of using Raclette as a stuffing cheese. Try it as a molten centre for potato patties, or see our food ideas section for chicken, tarragon and Raclette fritters. Use Raclette anywhere you grill cheese, like gratins, or try it grated and strewn over steamed vegetables, then grill until bubbling and golden. Raclette matches with Semillon or wines of the Savoie region.

Abondance (AOC)(ah-bone-DAHNCÉ)

Cow's milk, hard cooked

Rhône-Alps, France

A very rare cheese, Abondance has been missing from our culinary landscape for around 5 years. It is special as it is a raw milk, unskimmed hard cheese with a long continuous lineage. This cheese dates back to the Middle Ages (12th century) when monks of the Abbaye d'Abondance first produced it. As is typical of many of France's culinary specialties, the monks perfected the secrets of making this special cheese. It appeared at a papal enclave in Avignon for the election of the Pope in 1381, and gained its notoriety and became a favourite of the Court at Savoy. Traditionally, the cheese is only aged for 3 months before it is sold. However, to meet Australian regulations, it is specially aged for 6 months before export to Australia.

For an AOC cheese, it is relatively new as it was only granted AOC status in 1990. AOC regulation guarantees the breeding of the animals, their food source, milk production and the manufacturing process are carried out under traditional methods. The zone of production is in the high alpage of the Haute-Savoie. Around 60 farms produce Abondance, as well as *fruitières* (co-operative village dairies where the milk of several farmers is gathered for production). These particular wheels are from the *Coopérative des producteurs de Reblochons*, which is a co-operative of 100 farms that manufacture and age these rare Abondance in their high alpage cottages. These wheels were made on the 15th of March 2006. It takes 100 litres of milk to produce one 9.5kg wheel of Abondance. As part of its AOC regulation, a casein label on the rind must bear the following information: France, Abondance, the ID number of the place of production, and fermier number of the farm category.

Under AOC regulation, the milk must come from cattle of the same name, Abondance. However, the regulations now also include the mountain breeds of Tarine and Montbéliarde cattle. The following description of how Abondance is made is protected by AOC law and has changed little over time. The milk can only be heated once to a maximum temperature of 40°C and only when the rennet is added. Coagulation takes around 35 minutes, and the heating is done in a copper cauldron. The resulting curd (*caillé*) is cut (*le décaillage*) into small pieces and stirred vigorously to further separate out the whey. As the curd and whey separate, the curd turns grainy. The whey is disposed of. The curd is then scalded or cooked to 30°C and then 50°C over a 45 minute period. This further expels whey and the curd forms into grains about the size of wheat. At this stage it is a milky colour, with a rubbery consistency and lactic sugar taste. The scalding dries out the curd. If it is cooked too quickly the paste may swell and break during the maturation process. The curd is then drawn off into a fine linen gauze or muslin. This is called *le soutirage*. Then the curd is pressed into a wooden hoop that is lined with gauze, and rope is tied around the sides to pull in the middle and create the distinctive concave sides. Then 7 to 8 filled hoops are stacked on top of one another, separated by boards, and pressed for 20 minutes. This causes the grains to adhere to one another.

The moulds are turned immediately and the casein label applied. It is then turned during the day and after the 4th turn the wet gauze is changed for a new one and the moulds are then reapplied and pressed at maximum force. The curd has now formed into its final shape and is released from the mould and left to dry for one day in a room of 13-16°C. This allows the paste to cool without the surface

drying. The cheese is soaked in brine for 12 hours to help form a crust. It is then allowed to dry for 24 hours at 12-14°C. Then the long process of affinage starts. The cheeses are aged for 90 days in a well-ventilated cellar at 12°C and 95% humidity. On alternate days, the surface of the cheese is rubbed with salt and wiped with a cloth soaked in *morge* (a mix of brine with sticky brown substance found on the crust of old cheeses). This rubbing limits the growth of mould and the creation of the distinctive orange leathery rind. I have included this description of the process for you to appreciate just how labour intensive it is and how skilled a cheesemaker must be. In appearance, Abondance looks like a junior Beaufort, and shares many of the flavour characteristics as well. This is because of the rich wildflower pasture the cattle are fed on. This cheese traditionally is matched with Beaujolais reds, typically Gamay, Mondeuse or Pinot Noir, or with whites of the Savoie region, which are typically Roussanne or Chasselas grapes, which are closely related to Viognier. Abondance is firm yet moist in texture. I have just cored the cheese to tell you about it, and all I can say is "the hills are alive with the flavour of grasses..."! It has a creamy nuttiness, finishing with an incredible sour, yet pleasant, herbaceousness. The flavour is like a cross between basil and sage, without any of the bitterness associated with these herbs. There is also a hint of lavender potpourri. Savoury and complex, it is a joy to be able to bring this cheese to you, and another reason why we love our job!

Bresse Bleu (BRESS-bluh)

Cow's milk, blue

Rhône-Alps, France

What I really wanted to offer as a mountain blue cheese is a very popular cheese called Bleu de Gex. However, we still are not able to import due to strict Australian importation laws. As an alternative, there is one other blue cheese that is produced in the Rhône-Alps and also in Burgundy. This is a gentle blue that is a wonderful introduction to the world of blue cheese.

The introduction of Bresse Bleu came about because of the Second World War. After the war, Gorgonzola was hard to find in France, so makers in the Rhône-Alps started to make their own blue cheeses. They wished to make a creamy blue similar to Gorgonzola, but instead created their own version. What they created was a cheese that has a *Penicillium candidum* coat, inoculated with *Penicillium roqueforti* blue moulds. If the cheese is really young it will have a fluffy white mould. The flavour is much better when the rind shows hints of grey and beige mottling, and the cheese starts to bulge. At this stage, the paste of the cheese has much more flavour and the bleu has developed more pockets throughout the cheese.

There are many different makers of Bresse Bleu and one of the biggest producers now makes the cheese in the USA, which to say the least, is very bland and rubbery. These are generally the smaller versions in individual canisters. The Rhône-Alps version originated in the town of Servoz, in the Haute-Savoie. This one is made by the co-operative of the same name and is a 2 kilogram wheel. It is superior to those of the larger corporations that originated in La Bresse. The city of Bourg en Bresse is the capital of the département of Ain, and this co-operative version comes from that region.

The flavour of the cheese is mild and creamy, with a sweet and slightly spicy tang. Enjoy with a light sticky wine or even a Moscato.

... food ideas

Raclette Pear Salad

This will serve 2 people. You could also substitute Abondance or even Reblochon.

Ingredients

50gms walnuts, shells removed
150gms lambs tongue (mâche) lettuce
250gm Raclette
2 firm pears (i.e. beurre Bosc)
Butter
Sliced baguette or walnut baguette
Walnut oil
Verjuice

Method

Roast walnuts in a frying pan until they become fragrant but not burnt. Remove and set aside to cool.

Wash lettuce and dry. Divide between 2 plates or bowls.

Cut Raclette into sticks and mix through lettuce with the walnuts.

Halve and core pears, then slice thinly and fry slowly in butter. Arrange pear slices onto the salad.

Drizzle with a dressing made of verjuice and walnut oil. Serve with baguette.

Tartiflette

As a way of increasing sales, the *Syndicat Interprofessionnel du Reblochon* created this recipe in the 1980's. This recipe is from *Waitrose Food Illustrated*.

Ingredients

50gms unsalted butter, softened

175gms bacon or pancetta, cut into 1cm lardons

250gms mushrooms

1kg waxy potatoes, such as Kipfler, Nicola Desiree, peeled and sliced to a 3mm thickness

Salt and freshly ground pepper

250gms Reblochon cheese, cubed

500ml tub double cream

Method

Preheat the oven to 150°C/gas 2. With half the butter, grease a shallow baking dish, about 25 x 30cm.

Heat a frying pan over a medium-high heat. Add the bacon and sauté for about 5 minutes until crisp and brown. Remove with a slotted spoon and drain on kitchen paper.

Pour off all but 1 tbsp of the bacon fat. Return the pan to the heat and add the mushrooms.

Sauté for about 5 minutes. Season.

Toss the potato slices with salt and pepper. Arrange half in a layer in the dish.

Sprinkle with the bacon and mushrooms. Top with half the cheese, season again (remember the bacon is salty already).

Top with the remaining potatoes. Pour enough cream over the top to just cover the potatoes - you may not need it all. Dot with the remaining butter.

Bake for about 1¼ hours, or until the potatoes are tender. Dot with the remaining cheese, and return to the oven until brown and bubbling (about 15 minutes). Remove from the oven, cover with foil and leave for 10-15 minutes before serving.

Reblochon Cheese Crepes

Serves 4

Ingredients

For the crepe batter

125gms flour

2 eggs

1 glass milk

½ teaspoon dry yeast

Pinch of salt

For the filling

250gms Reblochon cheese

50gms grated Emmental cheese (you could substitute any cheese here, or even Provolone)

100gms butter

Method

Mix together all the ingredients for the batter and, if possible, refrigerate for 2 hours.

Spread the batter as thinly as possible in a pan with butter and cook the crepes.

Remove the outside of the Reblochon and cut the interior into ½ centimetre thick slices.

Place the slices on the crepes and roll.

Arrange the crepes in a buttered oven dish, then sprinkle over Emmental cheese and dabs of butter, and bake for 7 to 10 minutes in a hot oven. Serve immediately.

Berthoud

A traditional Savoie dish.

Ingredients

Abondance cheese

Savoie white wine
Madeira (optional)
Nutmeg
Salt and pepper

Method

In small ramekins rubbed with garlic, place thin slices of Abondance cheese.
Add pepper, salt and nutmeg.
Cover this with Savoie white wine and Madeira (optional).
Place in an oven, preheated to 150-180°C, for 5 to 10 minutes.
Serve with jacket potatoes, mountain salami and smoked ham, and a side salad.

Beetroot and Goat's Cheese Salad with toasted Almonds and Spinach

This recipe is from Damien Pignolet's book, *French*.

Ingredients

18-24 baby beetroots, washed and stalks cut except for last 3 cm
24 blanched almonds, split in half
2 handfuls baby spinach or mizuna leaves, washed and dried
2 stalks of celery, strings peeled and stalks cut into batons 3cm x 5cm
300gms mature goat cheese, skin removed

Vinaigrette

1 clove garlic, peeled and bruised with knife
100ml extra virgin olive oil
15-20ml red wine vinegar
Salt and freshly ground black pepper
2 teaspoons fresh thyme leaves
Finely grated zest of ¼ lemon

Method

Preheat oven to 180°C. Individually wrap each beetroot in foil and bake for 30 minutes or until tender when pierced with the tip of a knife.
Remove from oven and set aside to cool.
Reduce oven temperature to 150°C and toast almond halves on a baking tray for about 10-15 minutes, tossing them from time to time to ensure even colour.
When the beetroot is cool enough to handle, remove the foil, skin and remaining stalk. If they are on the large side, cut them in half. Combine beetroot, spinach and celery in a large bowl. Whisk together the vinaigrette ingredients, adding just enough vinegar to achieve a slightly acidic freshness. Using your hands, toss the salad ingredients in the bowl with most of the vinaigrette. Finely shave the goat's cheese with a sharp knife. Divide the salad between 6 entrée plates and scatter with the goat's cheese and almonds and then drizzle with the rest of the vinaigrette.

Shopping List Offer 04, 2007

From the RHCL kitchen...

Austrian Hazelnut Almond Cookies

This recipe comes from a famous Austrian resort called Bad Ischer. This was a region that grew hazelnuts and almonds. These are traditional cookies that are dipped in chocolate. A delectable mountain treat from the other end of the Alps. Packed in our Richmond Hill Cafe & Larder box, each pack contains approximately 200gms of biscuits. A lovely end to the day with a good coffee.

Our favourite things from the Larder...

RHCL Sour Cherry Relish

RHCL Onion & Balsamic Jam

RHCL Fig & Quince Preserve

This month's preserves are a selection to use as accompaniments for some of the cheeses on this offer. The sour cherry is a great match for the goat's cheese. Try the onion and balsamic jam with the hard cheese or as a base on pizza with Reblochon on top. Top a crouton with some onion balsamic, grill Raclette, Reblochon or Abondance on top, and add to parsnip soup. The fig and quince preserve would go perfectly with the Bresse Bleu or Fromage de Meaux. A great selection to have at home.

RHCL Macadamia & Cumquat Nougat

This is a great pantry staple to have on hand for drop-in guests. Sometimes we want a change from cheese to serve after dinner, and this nougat is an excellent sweet that you only need a little bit of. The nougat is semi-soft with the tartness of cumquats balancing off the sweetness of the nougat.

Maggie Beer Fruit Pastes

Barossa Valley, South Australia

For this month we are including 4 of Maggie Beer's pastes to go with the cheeses. Included in the pack are quince paste, cabernet paste, fig paste and blood plum paste. All are 100gm tubs, which you can mix and match. Try fig with Bresse Bleu, cabernet with the Abondance, blood plum with the Fleur des Alpes and quince with the Fromage de Meaux. Try pan-frying slices of Chabichou du Poitou and serve on a salad with radicchio, slices of quince paste and vinocotto drizzled over the top.

Beech's Sun-Dried Peaches & Figs

Barmera, Riverland, South Australia

Great to take away for the long weekend, or for kids as a post school snack. Try with the soft cheese on this offer, to have on hand for a guilt-free nibble, or if you have overdosed on our Macadamia & Cumquat Nougat!

Lescure French Butter

Poitou, France

As always, a cultured French butter is on the offer, as once you have tried cultured butters you will not be able to go back to everyday butter. Available in 125gm & 250gm unsalted and 250 gm with Atlantic sea salt flakes.

RHCL Cheesy Mix

Last offer we sent our cheese mix in our new resealable and space friendly packaging. This makes it much more economical for freight, leaving a little more space for other delicious morsels.

Parmigiano Reggiano (DOP)*

Cow's milk, Emilia-Romagna, Italy

DOP is equivalent to AOC in France, and this is the king of Italy's cheese (just like Brie de Meaux is the king of French cheeses). Pieffe is still supplying us with top quality aged Parmesan from the Emilia-Romagna region.

Ossau Iraty* *Sheep's milk, semi-hard*

Basque Pyrénées, France

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

Basque Pyrénées, France

Since sheep's milk cheeses were not featured this offer, we have chosen two superior sheep's milk cheeses for the shopping list. The ever-popular 100% sheep's milk, Ossau Iraty, has been aged here at RHCL and has developed an amazing depth of flavour with a little salt. As a counterpoint, we have the even more popular sheep's and goat's milk cheese, Roy de Vallees.

Colston Bassett Stilton* *Cow's milk, blue*

Nottinghamshire, England

I know for many of the blue lovers out there, the gentle Bresse Bleu will not fulfil that addiction. So what else but a big Stilton to have on a Wintry night. Un-waxed and one of the last of the great Stilton's still made.

wine...

This month sees our very talented sommelier, Brian Wane, coming up with these great matches. Brian originally worked with Stephanie at her self-named restaurant in Hawthorn and has been with us at Richmond Hill for the past 7 years.

2005 La Vieille Ferme Cotes du Ventoux Rose **Cotes du Ventoux, France**

....match with Chabichou du Poitou

This vineyard is from the south-eastern tip of the Cotes du Rhône appellation near the town of Villes-sur-Auzon, which is at the foot of Mount-Ventoux. The terroir of the region is chalky with rich Mediterranean soil. Made from 3 grape varieties, it is composed of 50% Cinsault, 40% Grenache and 10% Shiraz. The grapes are hand picked and then lightly crushed and put into stainless steel tanks. Skin contact is allowed for 24 hours before being stored in stainless steel at 21°C. Bright pink in colour, it has a nose of redcurrants with hints of sugar candy. It is supple and fresh with a gentle acid finish. A fantastic little quaffer.

2006 Gravitas Sauvignon Blanc **Marlborough, New Zealand**

....match with Chabichou du Poitou

Gravitas is owned by a 5th generation family of New Zealanders, Martin & Pam Nicholls, and was established a decade ago after a four year search across Europe, California, Australia and New Zealand, for the perfect vineyard site. The current wine maker is Chris Young. He completed his Oenology degree at Roseworthy Agricultural College in South Australia. Chris has two decades of winemaking experience around the world including in France, Australia and NZ. Prior to joining Gravitas, he was Head of the Département of Winemaking & Viticulture at the tertiary institute of Marlborough for 7 years.

This wine has a long concentrated finish. It has a bouquet that morphs from predominantly gooseberries to citrus/grapefruit. The terroir of the vineyard gives a slight mineral note that is unusual for Marlborough wines. There is a suggestion of oak on the palate (none is used though, the wine however spends several months on lees). A dry finishing Sauvignon Blanc ensures that it marries well with food.

2005 Frogmore Creek Pinot Noir **Coal River Valley, Tasmania**

....match with Fromage de Meaux

The Frogmore Creek Vineyard, established in 1996, was founded on the principle of striving for excellence in farming methods, wine production, service and hospitality. Frogmore Creek is Tasmania's first certified organic vineyard. Co-owner, Tony Scherer, has been an expert in organic farming for more than 20 years and emphasises that the key to the success of Frogmore Creek is a healthy vine.

The Frogmore Creek property is 436 hectares, with 180 hectares suitable for vines. Current varieties planted include Pinot Noir, Chardonnay, Riesling, Cabernet Sauvignon, Sauvignon Blanc and Pinot Gris. Because the Frogmore Creek wines are made from 100 percent organically grown grapes, the fruit produced has clear and true flavours.

2006 Astrolabe Chardonnay **Marlborough, New Zealand**

....match with French Raclette

Simon Waghorn and friends established astrolabe Wines in 1996. Simon gained a Post Graduate Diploma of Wine at Roseworthy College in Australia and in his early years worked as a winemaker for Cooks and Corbans in Te Kauwhata and Gisborne. He then took up a position with Whitehaven Wines in Blenheim in 1995 and established Astrolabe Wines in 1996. Astrolabe's vineyard sits in the heart of Waihopai Valley, which is typical Marlborough terrain. Hot summer days are followed by cool nights, the ground is stony and the river waters pure. The result of this is fully ripened grapes leading to crisp, clean and intense flavours. The 2006 Chardonnay has ripe stonefruit and citrus aromas, with a savoury buttery lift and a subtle yeasty character also. On the palate, it has a very elegant texture with stonefruit flavours, good weight of flavour and long finish. This wine has the potential to age gracefully, until early 2009.

2004 Beblenheim Gewürztraminer **Alsace, France**

....match with Fleru de Alpes

Situated in the village of Beblenheim, this is a co-operative that was started in 1952. The idea of the co-operative was to allow growers to produce wines at an economic level and ensuring fruit quality. The key to the quality of the wines is that all growers are dedicated to lower yield to ensure superior fruit. The 2004 vintage sees an amazingly perfumed wine. It displays classic Gewürztraminer characteristics of

rose petals, lycee and musk. A highly perfumed wine that has a creamy viscous feel on the palate, with tropical fruit characters of guava and mangoes, and an earthy and bitter almond finish. There is a gripping acidity to clean the palate and a hint of residual sugar to round it out. This is a textbook Gewürztraminer.

2005 Starve Dog Lane Ibrido

McLaren Vale, South Australia

....match with Abondance

In Italian, 'Ibrido' translates as Hybrid. This wine is made in collaboration between Tintara Wines and Starve Dog Lane. It is a wine that adopts the 5 main red varieties in the McLaren Vale. It consists of Tempranillo, Nebbiolo, Barbera, Shiraz and Sangiovese. Each variety imparts a particular characteristic to the wine. Tempranillo gives a dept of colour, Nebbiolo gives acidity and cellaring potential, along with aromas of plums, roses and licorice. Barbera imparts soft tannins, a ruby red colour and spice to the palate. Shiraz adds weight, length and texture, as well as plum and roasted coffee characters. Sangiovese gives hints of morello cherries to the nose as well as the palate. An interesting red that may actually be able to match with the Raclette.

Moscatel Primativo Quiles

Alicante, Spain

....match with Bresse Bleu

This wine is from the Alicante region, which is a few hours south of Cataluña, on the east coast of Spain. The area has short Winters and long hot dry Summers, but the high altitude of the area means wines the wines produced are quite delicate and show finesse. Moscatel is more commonly known here as Muscat of Alexandria. The Primativo Quiles is a fragrant wine with notes of oranges, ripe strawberries, tea and a hint of raisins. It is a full-bodied wine but is not too sweet. It can be drunk on ice as an aperitif or is excellent with cheese because of its acidity. It will also go well with desserts.

AUTOMATIC CHEESE OFFER

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

Conditions

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

Name:-

Member Number:-

Size required:-

(Please circle)

BLUE RIBBON

ESSENTIAL

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

Signature

Date:-

The Cheese Club

Invitation to Order Offer 04, 2007

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

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

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

Delivery & Payment Details:

Name: _____

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

Business Name (if applicable) _____

State: _____ Post code: _____ Contact phone: _____

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

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

E-mail address: _____

Payment details

As per my file Amex mastercard 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, 2007 – Mountain Cheeses				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Cost
Chabichou du Poitou Goat's milk, mould ripened, 150gm unit	<input type="radio"/> 2 units \$27.00	<input type="radio"/> 1 unit \$13.50	\$13.50 each	
Fromage de Meaux* Cow's milk, surface mould.	<input type="radio"/> 400gm* \$22.80*	<input type="radio"/> 200gm* \$11.40*	\$57.00/kg	
La Tournette-Fleur des Alpes* Cow's milk, washed rind. approx 500gm	<input type="radio"/> 1 unit * \$29.50*	<input type="radio"/> 1/2 unit* \$14.75*	\$59.00/kg	
French Raclette* Cow's milk, semi hard, washed rind	<input type="radio"/> 400gm* \$20.80*	<input type="radio"/> 200gm* \$10.40*	\$52.00/kg	
Abondance* Cow's milk, hard cooked	<input type="radio"/> 400gm* \$30.00*	<input type="radio"/> 200gm* \$15.00*	\$75.00/kg	
Bresse Bleu* Cow's milk, blue	<input type="radio"/> 400gm* \$28.80*	<input type="radio"/> 200gm* \$14.40*	\$72.00/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
Austrian Hazelnut Almond Cookies	200 gram min	\$9.90		
RHCL Sour Cherry Relish	380 gram	\$11.00		
RHCL Onion & Balsamic Jam	370 gram	\$11.00		
RHCL Fig & Quince Preserve	370gram	\$11.00		

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

Continued overleaf...

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

2. Our Larder Favourites (continued)	2 of 3	Price	Quantity	Total
RHCL Macadamia & Cumquat Nougat	350 gram	\$11.50		
Maggie Beer Fruit Pastes	4 x 100gm	\$22.00		
Beech's Sun-Dried Peaches * (please circle)	250gm or 500gm	\$53.50/kg		
Beech's Sun-Dried Figs * (please circle)	250gm or 500gm	\$53.50/kg		
Lescure Unsalted Butter	125gm or 250gm	\$3.80 / \$7.50		
Lescure Sea Salt Flake Butter	250gm unit	\$8.50		
RHCL Cheesy Mix	350gm tub	\$13.50		
RHCL Eggplant & Chilli Pickle	320 gm	\$11.00		
Parmigiano Reggiano * (please circle)	250gm or 500gm	\$48.00/kg		
Ossau Iraty*	250gm or 500gm	\$85.00/kg		
Roy de Vallees*	250gm or 500gm	\$72.00/kg		
Colston Bassett Stilton*	250gm or 500gm	\$82.00/kg		

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

3. Wine List	3 of 3	Price	Quantity	Total
2005 La Vieille Ferme Cotes du Ventoux Rose	Cotes du Ventoux, France	\$19.00/750ml		
2006 Gravitas Sauvignon Blanc	Marlborough, New Zealand	\$29.90/750ml		
2005 Frogmore Creek Pinot Noir	Coal River Valley, Tasmania	\$35.00/750ml		
2006 Astrolabe Chardonnay	Marlborough, New Zealand	\$25.00/750ml		
2004 Beblenheim Gewürztraminer	Alsace, France	\$28.00/750ml		
2005 Starve Dog Lane Ibrido	McLaren Vale, South Australia	\$28.90/750ml		
Moscatel Primativo Quiles	Alicante, Spain	\$18.00/375ml		
<i>Your favourite things.....</i>				
Cheese Matches and Shopping List Total				
Plus Cheese Box Total				
SUBTOTAL				
Less 10% Cheese Club discount				
Freight and Packaging 3kg box (packaging weighs 1.2kg)		\$17.50		
Freight and Packaging 5kg box (packaging weighs 2.4kg)		\$22.50		
TOTAL				
<i>Please note that the Essential size cheeses will fit into the 3kg Box. For larger orders please allow for a 5kg box.</i>				

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

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Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au