

richmond hill cafe & larder
the cheese club

Spring Cheese Offer 06 / 04

Welcome all our new and longstanding Members to the sixth Cheese Club Offer for 2004. Spring is in the air and it's time to come out of winter hibernation, kick up your heels and enjoy the fabulous cheeses we have selected for you.

This Cheese Club selection has a real international flavour to it, with cheeses from France, Italy and Spain, as well as a local Australian favourite.

From France we have three very different cheeses, all from different regions. The cylindrical little goat's cheese unit Chabiquet has long been a favourite in our Cheeseroom here at Richmond Hill. It requires some delicate handling, but is a treat not to be missed. Also in whole units and from the Isigny Dairy comes a regular Cheese Club favourite in Normandy Camembert. And our third French cheese is for lovers of blue cheese. Rochecave is a pasteurised version of the famous Roquefort cheese, which has been banned in Australia since 1995, and is the closest to the real thing that we can enjoy!

For those of you wanting more Italian cheese following the last Offer we have the delectable washed rind cheese Artavaggio from Lombardy. There is the beautiful Spanish sheep's milk cheese, Al Romero, which is rolled in rosemary and smells of Spring! And last but not least, from Tasmania we have the Swiss-style Heidi Raclette that we have aged to perfection.

Our shopping list is full of 'sweet treats' too delicious to resist. And as always, our sommelier Brian Wane has put together an interesting selection of wines designed to complement the cheeses on offer.

Father's Day is Sunday 5th September and a Cheese Club Membership and/or cheese box makes the perfect gift. For delivery in time for Father's Day please contact us by Wednesday 1st September.

We will be sending your cheeses to you on Monday 13th September and your cheeses should be with you on or after Tuesday 14th September. As always, we can send your cheeses to you at any time (subject to availability) anywhere in Australia. The next Cheese Club Offer 07/04 will be mailed to you early October for delivery on or after the 26th October – just in time for Melbourne Cup Week.

Enjoy!

The Cheese Club Team

As always, the latest Cheese Club Offer and order form can be viewed on-line at our website at www.rhcl.com.au. If you would like to receive future offers by email, please phone or email with your details. We also welcome phone, fax and mail orders. Feedback from Cheese Club members is always encouraged. Please do not hesitate to call either Marion, Claude or Luisa during business hours.

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what is in the
Spring 06/04 offer?

blue ribbon size	essentials size
1 x chabiquet goat's milk, surface ripened Loire, France	1 x chabiquet goat's milk, surface ripened Loire, France
1 x normandy camembert cow's milk, white mould Normandy, France	1 x normandy camembert cow's milk, white mould Normandy, France
1 x artavaggio cow's milk, washed rind Lombardy, Italy	1/2 x artavaggio cow's milk, washed rind Lombardy, Italy
300g x al romero sheep's milk, semi-hard with rosemary crust La Mancha, Spain	150g x al romero sheep's milk, semi-hard with rosemary crust La Mancha, Spain
300g x heidi raclette cow's milk, cooked curd Exton, Tasmania	150g x heidi raclette cow's milk, cooked curd Exton, Tasmania
300g x rohecave sheep's milk, blue mould Rouergue, France	150g x rohecave sheep's milk, blue mould Rouergue, France

how to order?

To place your order, complete the enclosed order form and return it by post, fax,
phone or e-mail.

Phone (during business hours) 03 9421 2808 and ask for Marion, Claude or Luisa

Deadline for ordering is Wednesday 8th September, 2004
You will receive your order on or after
Tuesday 14th September, 2004

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cheese notes

chabiquet

goats milk, surface ripened

Loire, France

Dairy goats were first introduced to the flat country south-west of the Loire River following the Saracen invasion in the seventh century. When the Saracens were driven from France they left behind both their goats and their methods of producing goat's cheese. This legacy of cheesemaking using goat's milk has endured, and today the region produces over seventy per cent of all goats cheese produced in France.

The Jacquin family of *affineurs* have been producing goat's cheeses for three generations in the town of Berry in the Loire Valley, including Selles sur Cher, Valançay and Ste Maure de Touraine. Originally based on the traditional Chabichou cheese, Chabiquet is cylindrical in shape with a natural rind. Maturation takes four to six weeks - the *geotrychum* mould gives the rind its typical wrinkled look. As well, the occasional blue mould can be found. While these moulds can sometimes look a little scary, it is these very moulds which are crucial in the maturation process, drawing moisture from the curds and contributing to its unique flavour.

A fresh, yeasty and fruity soft cheese when young with a milky, chalky texture, as it ages Chabiquet becomes more balanced, with fuller aromas a condensed texture and strong and concentrated flavours. Chabiquet goes beautifully with a glass of sauvignon blanc – the perfect way to herald the beginning of Spring.

normandy camembert

cows milk, white mould

Normandy, France

It is said that when Napoleon first encountered this cheese in Normandy, he kissed the waitress who served it to him. Such is the power of Camembert! Camembert was first made in Normandy at the time of the French Revolution by Marie Harel, who had hidden a renegade priest from Brie. She then developed a new cheese by combining the cheesemaking traditions of both Brie and Normandy.

One of the world's most emulated cheeses, there is no rival to match the original. The unique *terroir* - the combination of soil, climate, animal breeds and grazing, along with the cheesemaking traditions - is what makes Normandy Camembert so special. There are the seaside pastures of Le Manche, where the grass and herbage grow most of the year due to the warmth of the Gulf Stream. Then there is the rich milk provided by the Normandie cows. Finally there is a long and proud tradition of cheese and butter-making. The Isigny Ste Mére Cooperative, producers of this Camembert, have been producing cheeses in Normandy for over seventy years.

Most of the Camembert made here follows the strict rules laid down under AOC status granted in 1983. For example, the curds are hand-ladled into hoops five

r i c h m o n d h i l l c a f e & l a r d e r t h e c h e e s e c l u b

times over forty-five minutes to ensure correct moisture and texture. Cheese is dry salted before maturation, which takes place over twenty-one days in a series of temperature and humidity controlled rooms. These are responsible for encouraging the unique flora that grows on the surface of the cheese. The cheese must also conform to a certain size - 250grams and eleven centimetres in diameter. Finally there is that little wooden box the cheese is packaged in, so important in providing a micro-climate for ripening and transporting the cheese.

Just when a Camembert is ready to eat is much debated. Locals like it young with a thin, chalky heart. But most prefer it when the interior has softened to a moist sticky texture and the outer rind is a mix of white mould lightly flecked with patches of orange. As it ripens, the curd becomes soft and unctuous – a cut cheese will bulge forth over time but will never run like fully ripened Brie. And don't be surprised by the unmistakable smell! Described as *les pieds de dieu* or "the Feet of God", a mature Normandy Camembert has a rich pungent aroma similar to wet hay. As for the flavour, it is intense and lingering with vegetal flavours reminiscent of cooked cauliflower.

a r t a v a g g i o

cows milk, washed rind

Lombardy, Italy

Artavaggio has been called the *fratellino*, or little brother, of the celebrated and famous Italian cheese Taleggio. Adapted from this older cheese, Artavaggio is produced using similar methods. However, its smaller size allows it to ripen faster, and it presents different flavour characteristics.

Hand made by the Mauri family near the village of Pasturo in the Italian Alps, Artavaggio is ripened in a totally natural environment. It is matured inside caves carved into the mountainside. These caves lie just below the snow line for most of the year. As the snow melts it dribbles through cracks in the rocks, providing just the right amount of humidity and cool airflow to encourage wild yeasts present in the environment to grow on the rind. Sadly, global warming is causing concern to the makers at Mauri as the snow line creeps higher and further away each year and less moisture makes its way into the caves. In the meantime, the cheese remains as good as ever, and is always a favourite in the Cheeseroom.

Unlike the sweeter Taleggio, Artavaggio is quite savoury with a robust balance of yeasty flavours. Texture also plays a large part in developing the character of this cheese. Its 'curd set' is lower than that of Taleggio, with the result being a softer eating, luscious cheese. Unlike many washed rind cheeses, we recommend that you eat the rind in order to experience the full flavour of Artavaggio

Enjoy with a full flavoured beer or a Pinot Noir. Mustard fruits or Mostardo d'Uva (or 'must' chutney) are also a great accompaniment. And as well as being a great eating cheese, Artavaggio is also wonderful to cook with - use it in your pasta or risotto, or with your favourite pizza topping.

a l r o m e r o

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sheeps milk, semi hard rolled in rosemary

La Mancha, Spain

From the high plateaus of Cuenca in central Spain, Al Romero is a sheep's milk cheese made exclusively from the milk from the Manchega breed of sheep, the same breed whose milk is used to produce Spain's famous Manchego cheese. The sheep graze these high plains six hundred metres above sea level near the village of La Alberca de Zancara. The rich variety of wild herbs in these pastures helps give Al Romero its distinctive taste.

An artisanal cheese, Al Romero comes in small wheels approximately one kilogram in size. When fresh, the cheese is gently hand rubbed with oil and rolled in fresh rosemary. It is then aged in caves for a minimum of sixty day, during which time the complementary flavours of the sheep's milk and the rosemary blend beautifully.

The result is a deliciously herby and aromatic cheese. Al Romero is quite firm in texture, chewy and complex with a slight lanolin flavour typical of sheep's milk cheeses. The rosemary and herb crust gives the cheese a floral quality, with a long finish on the palate. Try with a glass of sherry and some olives, or even roasted almonds, jamon and a cold beer!

heidi raclette

cow's milk, semi-hard

Exton, Tasmania

Raclette traditionally comes from the canton of Valais in Switzerland, where it is eaten primarily in the dish of the same name. The name Raclette derives from the French verb *racler*, meaning to scrape, and simply placing a cut cheese before a fire, scraping the cheese off as it melts and eating it at once with boiled potatoes and other vegetables and pickles makes the dish.

The wheels of Raclette we have for this offer come from the Heidi Farm Dairy in Exton Tasmania. Frank Marchand, the maker of this cheese, is a native of Switzerland, where he studied to become a qualified cheesemaker for seven years. He came to Australia and established the dairy in 1984. Since then, his cheeses have gained national and international acclaim. The farm is now owned by Lactos, a large cooperative in Tasmania. However, Frank still plays a huge part in cheese production and now many others are learning the precious art of Swiss cheesemaking.

Understandably, all the cheeses produced at the Heidi Dairy have a Swiss heritage and are totally hand-made. The milk for the cheeses comes largely from the dairy's herd of three hundred Friesian cows. Heidi Raclette is what is known as a washed curd cheese. This means that after the curds have been separated from the whey, some of this whey is taken out of the vat and replaced with hot water. This process washes the curds and removes some of the remaining lactose.

After hooping and pressing, the cheeses float about in a salt brine which helps them to form a crust, of paramount importance in traditional cooked curd cheesemaking. The cheeses are then washed with *brevibacterium linens*, placed on wooden shelves in very humid pungent rooms, and smear ripened for a minimum of 5 months. This bacterium rich solution called a *salz* is transferred from one cheese to another and is rarely thrown out – just topped up – until it

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becomes unique to each cheesery. The bacteria give the cheese a 'washed rind' pungency – a fruity strength that is characteristic of Raclette.

These wheels of Heidi Raclette have been maturing for several months in our maturation room. The rind is pale golden in colour with a faint hay like smell. The texture is firm and supple, slightly elastic and the flavour is reminiscent of wet hay and farmhouse butter, rich and long with a slight nuttiness. Melting the cheese will bring out a more pungent flavour.

rochecave

ewe's milk, blue mould

Rouergue, France

Along with Stilton and Gorgonzola, Roquefort is one of the world's most famous and sought after blue cheeses. It is also one of the oldest, dating from the time of the Holy Roman Empire.

For the past ten years, Roquefort has been banned in Australia and New Zealand due to the fact that it is unpasteurised. Last year Will Studd tried once again unsuccessfully to import Roquefort into Australia. So until the laws are changed cheese lovers in Australia will have to content themselves with Rochecave, a pasteurised version of this famous cheese.

Known previously as Bleu de Meme, Rochecave is produced in the same region of France and by one of the producers of traditional Roquefort. It is produced in the Rouergue region of the Causses mountains, and also uses milk from the local Lacaune breed of sheep. The methods used in making this cheese are the very same, right down to maturing the wheels in the caves of Cambalou near the town of Roquefort-sur-Soulzon, where the natural vents or *fleurines* allow moisture in to provide the required humidity that the cheeses need. These caves are where the blue mould *penicillium roqueforti* originated; the air blowing through the fissures spreads the spores of the mould found naturally in the soil. Rye bread is used to grow the mould, and the cheeses are pierced with needles to encourage mould growth.

Pale in colour with a distinctive green-blue mould, Rochecave is moist and crumbly in texture. The buttery sweetness upon first tasting gives way to a strong blue mould flavour that spreads through the mouth. It is rich and spicy in flavour with a sensational balance on the palate. Enjoy Rochecave with a light dessert wine such as a Sauternes, the sweetness of which balances well with the salt and spice of the cheese.

Stilton special offer

Don't wait until Christmas to enjoy Stilton. In Colston Basset, we have one of the world's best Stiltons ready to savour now! As a special for Cheese Club members, we have Colston Basset Stilton at 20% off its normal price (\$58.00kg, reg price \$72.00kg) Order a minimum of 500g and you can also purchase a 375ml bottle of our RHCL Pudding Wine for 1/2 price (\$12.00, reg price \$24.00)*

*no further discounts apply

things to enjoy with your cheeses...

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bread ...

walnut biscuits Walnuts and cheese work beautifully together - enjoy these wonderfully savoury, crumbly biscuits especially with the Rochecave and Heidi Raclette.

wine ...

2003 Hochkirk Riesling South-West Victoria
This bio-dynamic wine is produced using traditional methods without pesticides or fertilisers. With intense lemon and citrus aromas, it has citrus and spice flavours, crisp acidity and a good length. Drink with the Artavaggio

2004 Crittenden at Dromana Semillon-Sauvignon Blanc Victoria
From the cool climate of the Mornington Peninsula this wine has a lively bouquet with lots of lovely fresh tropical fruit and a crisp lime finish. Enjoy a glass with the Chabiquet or Heidi Raclette

2003 Pizzini Arneis King Valley, Victoria
This elegant Italian varietal is pale straw in colour, with a bouquet of ripe pear and candied fruit. The palate is light and floral, with almond notes on the finish. Drink with the Normandy Camembert or Rochecave.

2001 Wedgetail Pinot Noir Yarra Valley, Victoria
Fermented on wild yeast and aged in French Oak, the 2001 Wedgetail Pinot Noir has sweet plum aromas and subdued earthy characters. It has a silky texture with a good length and a lively finish. Match with the Normandy Camembert.

2003 Avonmore Estate Sangiovese Bendigo, Victoria
Another bio-dynamic vineyard, the use of minimum irrigation results in low yields and intense flavours. Mulberry in colour, with ripe berry flavours, spice and French oak on the nose, and a long soft finish. Enjoy with the Heidi Raclette.

2003 Hewitson 'Miss Harry' GSM Barossa, South Australia
A Grenache Shiraz Mouvedre blend predominantly from 80 year old dry grown bush vines. Beautifully structured with a concentrated intensity of flavour, strawberry aromas and rich berry flavours. Try with the Al Romero.

1998 Peerick Cabernet Sauvignon Pyrenees, Victoria
A full flavoured Pyrenees Cabernet balanced by some cedary oak, soft tannins and red berry fruit flavours. Match with the Al Romero.

good things ...

sour cherry infused dried apricots From Tasmania come these beautifully succulent dried apricots, the sweetness of the apricots balanced by the tartness of the cherries. A cold drying process is used to optimise flavour and colour without the use of chemicals such as sulphur.

Maggie Beer's burnt fig jam So called 'burnt' because of Maggie's mother's habit of getting distracted at the crucial moment when making jam! This jam is old fashioned and full of rich condensed fig flavours. Fantastic spread on a crusty loaf accompanied by your favourite cheese.

Leffe brown

An authentic Belgian Abbey beer brewed by Trappist monks, Leffe Brown is dark brown in colour. It is full-bodied with a typical nose of dark malt with rich fruity flavours, and particularly complements the yeasty flavours of Artavaggio.

the cheese club recipe ...

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in keeping with our 'sweet treats' theme comes this delicious honey cheesecake recipe from Stephanie Alexander's *A Cook's Companion*

honey cheesecake

Ingredients

Pastry

180g unsalted butter
240g plain flour
pinch of salt
3 tablespoons water

Filling

200g full cream cottage cheese
4 tablespoons honey
100g castor sugar
1 level teaspoon ground cinnamon
4 eggs
extra ground cinnamon
extra castor sugar

Method:

Make the pastry. Remove butter from refrigerator 30 minutes before making pastry. Sieve flour and salt onto a marble pastry slab or workbench. Chop butter into smallish pieces and toss lightly in flour. Lightly rub to combine partly. Make a well in centre and pour in water. Using a pastry scraper (and being mindful of the technique you have observed of mixing cement), work paste to a very rough heap of buttery lumps of dough. Using the heel of your hand, quickly smear pastry away from you across the workbench. It will combine lightly. Gather together, then press quickly into a flat cake and dust with a little flour. Wrap pastry in plastic film and refrigerate for 20-30 minutes. When required, roll out pastry, dusting generously with flour as necessary.

Wrap it around the rolling pin and unroll it over a 22cm loose-bottomed flan tin. Press it into the edges of the tin well and cut the edges 1 cm above the edge of the tin. Chill or freeze the pastry case for at least twenty minutes before baking. (It can be baked when frozen.) Line the pastry with foil and fill with dried beans or chickpeas or pastry weights. Bake at 200°C for 15 minutes, then remove foil and weights and bake for another 5 minutes. Allow to cool.

Lower oven temperature to 180°C. Work cottage cheese, honey, castor sugar, cinnamon and eggs together in a food processor to make a smooth cream. Pour into pastry case. Sprinkle thickly with a mixture of cinnamon and castor sugar and bake for thirty minutes or so until set. Allow to cool before serving.

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

cheese classes

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5 . s e m i - h a r d c h e e s e

Semi-hard cheeses have a fairly low moisture content and a concentrated curd that can be matured for a much longer period than surface ripened cheeses. This is because during the cheese-making process the curds are scalded so that they shrink and expel moisture. They are then pressed to further release any moisture remaining. Depending on the size of the cheese and the maturation conditions, semi-hard cheeses can be matured for a period of months during which time the flavour and texture of the cheese will mature and improve.

There are three types of semi-hard cheeses: washed curd, stretched curd and cheddar types.

w a s h e d c u r d

Washed curd cheeses generally have a smooth soft texture. After the curd is cut, the whey is diluted with hot water. This is known as 'washing the curd'. The use of hot water reduces the production of acid, helping the curds to join together and producing a supple, close textured cheese.

Common groups of washed curd cheeses are Trappist Cheeses and Eye Cheeses. Trappist Cheeses are named after the Trappist Order of Monks who developed washing as a means of preserving softer cheeses. They are often washed with *brevibacterium linens* as with washed rind cheeses, but unlike these are then dried to form a natural rind.

Edam and Gouda are among the best known eye cheeses, named due to the large eyes that form in the pate.

Examples of washed-curd cheeses include Morbier, and the Heidi Raclette that we have for this offer.

s t r e t c h e d c u r d

Made along similar lines to washed curd cheeses, the crucial difference is that the water added is heated to 90-95°C which melts the curds. The pliable thick curds are then kneaded until smooth and shiny, and cut and pulled into long threads. Traditionally made from ewe's milk and made in many parts of Central and Eastern Europe, the most common stretched curd cheeses today are from Italy –such as provolone, caciocavallo and scarmorza. Young cheeses are quite mild and aromatic. As they mature they become sharper, and are best used in cooking.

W i n e s t o t r y w i t h s e m i - h a r d c h e e s e s

Cabernet Sauvignon, Shiraz, Semillon-Sauvignon Blanc, Chardonnay, Medium-bodied Red, ie. Beaujolais

B r e a d s t o t r y w i t h s e m i - h a r d c h e e s e s

Rye bread, sourdough, Walnut bread, Wholemeal bread, oatcakes

G o o d T h i n g s t o t r y w i t h s e m i - h a r d c h e e s e

Walnuts, Quince Jam, Seville Marmalade Paste, Burnt Fig Jam, Fresh Figs

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s h o p p i n g l i s t o 6 / o 4

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s w e e t t r e a t s

indulge your sweet tooth this spring with our range of delicious sweet treats that are truly scrumptious and utterly irresistible

c o c o n u t i c e

A nostalgic treat, our handmade coconut ice is sweet and delicious and a reminder of days gone by.

p a s s i o n f r u i t h e a r t s

Delicious butter shortbread with passionfruit that melts in the mouth. Topped with passionfruit icing as an extra treat, enjoy these hearts with your afternoon tea.

t u r k i s h d e l i g h t

Turkish delight - *loukoum* or *rahat loukoum* - literally means a 'rest to the throat' and who could resist their silken texture and Middle-Eastern flavours of rosewater, bergamot and lemon.

a l m o n d & p i s t a c h i o n o u g a t

Traditional European made nougat – sweet, chewy and nutty, just as it should be!

k e n n e d y & w i l s o n a f t e r d i n n e r d u c k s

The name says it all! Made from Kennedy & Wilson's very moreish dark chocolate and flavoured with coffee – the perfect after dinner indulgence.

s t e l l a b e l l a p i n k m u s c a t

From the 2003 vintage comes this blushing wine from Margaret River. Made in the Italian Moscato style, it is sweetly fruity, low in alcohol and lightly fizzy. With the floral fragrance of rose petals and a juicy sweet palate, Stella Bella is a delectable wine that contains all the promise of Spring.

b a b y r o s e w a t e r m e r i n g u e s

Light and delicately scented with rosewater, these baby meringues are the ideal size to pop in your mouth and light enough for you not to feel guilty! Or be slightly naughty and sandwich together with cream.

h e d g e h o g

An old fashioned favourite, our hedgehog has a real nutty, biscuity chocolate crunch and is irresistible - for children of all ages!

s u m m e r b e r r y j a m

Filled with rich blackberry and summer berry flavours, our summerberry jam is perfect with scones and cream, or with a triple cream cheese.