

Richmond Hill Cafe & Larder

The Cheese Club

Offer 05, 2007

Buon Sapore Italia & St.Kilda!

As most of you are aware, we usually like to start our Cheese Club with a bit of a song. However, it is a little difficult to put into words the sound of a fan fare of trumpets. Why the celebration? Well July sees the completion of renovations and revamping of one of our sister restaurants, Sapore. Sapore has been part of the PKL Restaurants stable since October 2006, and after a short settling-in period, the restaurant has undergone a transformation that sees it bursting with great new flavours (buon Sapore). To celebrate this, Sapore sommelier Ben Blair, and our recently departed Head Chef from Richmond Hill Cafe & Larder, Greg Feck, are providing their expertise with wine matches and some amazing recipes.

As always, this is one of the most exciting offers for the year, and a favourite with many Cheese Club members. The Italian offer can pose quite a challenge with the lack of fresh and white mould varieties available to us. For this offer we are specially freighting in two cheeses. So cross your fingers and toes, and hope AQIS (Australian Quarantine And Inspection Service) passes the cheese and allows it into the country. The cheese will be arriving into Australia on the 16th of July, so it will be cutting our time line fine. One of our aims here at Richmond Hill is to try to bring you new and interesting cheeses. As Cheese Club members, you will be amongst the first people in Australia to try some of these cheeses, as they have never been brought in before! This offer includes some cheeses that will not be brought in again, as the costs of air freighting cheese can be exorbitant and we can only do it when we can ensure a viability that is linked to quantity.

Apart from our two jetsetters, we also have two traditional Lombardy DOP cheeses made from a very small producer from the commune of Caravaggio, in the province of Bergamo in the Lombardy region. We are also offering Parmesan with a twist, and a DOP cheese from the other side of Northern Italy that we have been aging since February this year!

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 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 email 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 Friday 20th of July We will be **sending your cheeses to you (or they will be ready for collection) on Monday 30th of July**. If they have not reached you by Wednesday lunchtime, please contact us on 03 9421 2808 (ext 2).

With the year half way through we still have three offers to go, and some amazing cheese to come, including the best of Britain.

The Cheese Club Team

Invitation to order Offer 05, 2007

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>2 x 250gm units* Robiola tre Latte Cow, goat & sheep's milk, surface ripened Piedmont, Italy</p>	<p>1 x 250gm units* Robiola tre Latte Cow, goat & sheep's milk, surface ripened Piedmont, Italy</p>
<p>2 x 250gm units* Paglierina Appassita Cow, goat & sheep's milk, surface ripened, white mould Piedmont, Italy</p>	<p>1 x 250gm units* Paglierina Appassita Cow, goat & sheep's milk, surface ripened, white mould Piedmont, Italy</p>
<p>½ x 600gm unit* Defendi Primavera di Caravaggio Cow's milk, washed rind Lombardy, Italy</p>	<p>¼ x 600gm unit* Defendi Primavera di Caravaggio Cow's milk, washed rind Lombardy, Italy</p>
<p>400gm x Monte Veronese* Cow's milk, semi hard Veneto, Italy</p>	<p>200gm x Monte Veronese* Cow's milk, semi hard Veneto, Italy</p>
<p>400gm x Sovrano* Cow & buffalo's milk, hard cooked Lombardy, Italy</p>	<p>200gm x Sovrano* Cow & buffalo's milk, hard cooked Lombardy, Italy</p>
<p>400gm x Defendi Gorgonzola S.Antonio Cremoso*(DOP) Cow's milk, blue Lombardy, Italy</p>	<p>200gm x Defendi Gorgonzola S.Antonio Cremoso*(DOP) Cow's milk, blue Lombardy, Italy</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 Friday 20th July.
You will receive your order on, or soon after
Tuesday 31st July.

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 05, 2007

Robiola tre Latte*

Cow, goat & sheep's milk, surface ripened

Piedmont, Italy

Some customers may remember when, about a year ago, we received the most amazing little mountain-made and smear-ripened white mould cheeses. The supplier of those cheeses is no longer importing them into Australia, due to frustration with the AQIS testing. This lack of availability of unusual cheese, such as beautiful little French goat's cheeses, has led us to import a shipment exclusively for Cheese Club customers only. Many of you have shown great interest in trying different and challenging flavours. I was especially excited by the popularity of Chabichou du Poitou in the last offer. For this offer, we are taking the 'cow by the udder' (instead of the bull by its horns!), and are importing the cheese ourselves. This means the cost of these cheeses are higher than you would normally see on Cheese Club offers, but this exclusivity is part of your perks as a member.

Robiola tre Latte is made and affinaged by the Guffanti Company, which was responsible for the Valletina from the Easter offer. This Robiola comes from the Langhe region of the Piedmont. I tried this cheese earlier this year at my suppliers, in a shipment that had been sea freighted. It was interesting but had aged considerably, and was just past its prime. It was still a fantastic cheese, which at this stage of its maturation cycle, had broken down considerably on the surface and was developing a slip coat consistency (imagine an adult coat on a little child and how it pools around their ankles - that is how slip coat appears on a cheese). Robiola tre Latte literally translates to 'Robiola three milk', since a Robiola is made of three milks: cow, sheep and goat's milk. The rind is soft and wrinkly with a gentle yeast flavour. When young, this rind would have a gentle white mould bloom. I would suggest that this cheese has a geotrychum mould, as found on the Chabichou du Poitou and the Holy Goat La Luna (see past offers). As the cheese ages, the rind breaks down further and the centre can become semi liquid. The paste of the cheese has a rich creamy feel, with the flavours of mountain milk and cream. The addition of goat's milk gives it a gentle acidity. I loved the taste back when I first sampled it, and I am waiting with anticipation to try it when it is shipped to us in a younger state.

Robiola are a class of cheese that are made high up in the Alta Langhe in Piedmont, which is the strip of land wedged between the Swiss Alps and is west of Turin, the host of the last Winter Olympics. The Langhe area is a very mountainous region, and is also the home of the white Alba truffle. The Alta Langhe is the highest mountain of this region and the feed that the animals graze on is full of mountain herbage, which is then translated into the milk. Since this product is being air freighted, the cheese will reflect the rich Spring grass of wildflowers and mountain herbs, as it has had a very short maturation period of about 10-20 days. This is a very exciting venture for the Cheese Club and one we do not undertake often.

Paglierina Appassita (Shrivelled Paglierina)*

Cow, goat, sheep's milk, surface ripened, white mould

Piedmont, Italy

The second of our jetsetting stars is from the same producer, Luigi Guffanti. This little cheese is one we have never seen here before. I have not personally experienced this cheese, but have had similar examples from an exporter called Naturale Italiano. These cheeses, which occasionally appeared in the Cheeseroom, were called Cravazina or Bonrus. The Guffanti Company was started in 1876 by the great grandfather of the current generation Carlo and Giovanni Guffanti Fiori. The company is now in its 4th generation. Luigi Guffanti purchased an old silver mine in Valganna, in the Varenese province, to mature his Gorgonzola cheeses. The mine worked brilliantly for this purpose, and in the 1900's, the sons Carlo and Mario started to export the Gorgonzola around the world. Over generations, their expertise spread into the procuring of mountain-made toma cheeses and other regional specialities of Lombardy, Piedmont and Veneto. Eventually, they searched all over Italy to source the best of every region.

Paglierina Appassita translates literally to 'shrivelled' or 'wrinkled' Paglierina. Traditionally made with raw milk, our versions are made from cow, sheep and goat's milk. It is an artisan made cheese in the hills of Piedmont, with milk from dairies around Turin and Cuneo. Traditionally, Paglierina was ripened on straw latticework mats to allow the white mould to develop. These mats gave the distinctive wrinkled line on the cheese. As it air-dried, the indentations of the mats were left behind. The texture of the cheese is

soft, leading to a pale yellow melting paste. It has a sweet milky taste with an oily floral flavour from the sheep's milk. This is balanced by a gentle acidity from the goat's milk. The rind will have white mould bloom with wild yeast moulds as well. As a delicate cheese it needs delicate wines and accompaniments. It would match beautifully with nut and fruit breads.

Defendi Primavera di Caravaggio*

Cow's milk, washed rind

Lombardy, Italy

Defendi is a new family-owned company importing into Australia. It was started in 1865 by Pietro Defendi, near Bergamo in Lombardy. Starting as a dairy farmer, making farm made cheeses, Pietro's son, Salvatore, began to gather milk from other dairies to allow them to produce more artisan cheeses. The business is currently run by another generation of Defendi's, Luigi Guffanti, grandson of the founding Luigi. The company philosophy is one of good, simple pure food with a healthy standard of living. The company strives to create products that meet regulations but protect the traditional methods and flavours. Defendi takes great care in the maturation of their cheese and recently moved into new larger premises. Luigi has done much to keep up with the demands of the European Union law and other industrial and technological revolutions, to produce cheese of a high quality.

Primavera di Caravaggio is a soft cheese made in the style of Taleggio. All milk is collected from local farms and has the distinctive washed rind of a Taleggio style. Maturation takes place over 40-60 days. The body of the cheese is firm yet pliable, with a thin pink orange rind. It is a similar size to an Artavaggio but does not break down quite so much. It's a sweet and slightly aromatic cheese with a delicate yeasty taste. Excellent with mustard fruits or grilled on top of sautéed pine mushrooms on a sourdough bruschetta. This style of cheese is perfect for both eating and cooking. It matches well with beers or lighter style red wines.

Monte Veronese* (DOP)

Cow's milk, semi hard

Veneto, Italy

Now I admit to being a bit biased, but I do love the hard and semi hard cheeses of the Veneto region. Predominately, the reason being that my father and his family are from this region and always have a wheel of their favourite local cheese to eat, with another kept for aging. In honour of this, we have been aging our Monte Veronese since February this year.

Monte Veronese was granted *Denominazione di Origine* status in 1993, and European Union *PDO (DOP Protected designation of origin* in Italian) status in 1996. The history of Monte Veronese is very closely linked to the land and the communities that produced it. Under DOP law, milk for Monte Veronese can only be obtained from the fertile pastures of Lessinia, which is in the North of the Veneto in the province of Verona. This is the area bordered by the valleys of Adige to the West, Ronchi to the North, and Chiampo to the East, and runs down to the flats of Padano (the home of Grana Padano). As is tradition for these areas, the Monte Veronese is similar to cheeses made in the Middle Ages by the peoples of the area, called the Lessinians. The Lessinians were tall and powerful mountain shepherds, recognized for their wool and dairy production. They were exempt from fiscal burdens by their rulers. The words 'Lessinia', or 'Terra di Lessinia', are used in documents throughout this period to refer to 'land used and prepared for pasture'. The name Monte Veronese was given to cheese produced in the mountainous region of Verona. It was originally sold as Monte Vernengo and Grasso de Monte, according to the season it was produced. As an interesting curiosity, Monte Vernengo was always sold through the markets at Brescia and Bergamo, while Grasso de Monte went to the markets in Verona.

The pre-alpine slopes and climate of the Lessinia communes ensures rich soil, long periods of sunlight into Autumn, and pastures that contain alpine flora, but without the cold and steepness of the higher alpine areas. Even during Winter, the animals forage feed for themselves and are not barn fed silage or hay.

There are two types of Monte Veronese: full cream and skimmed milk. The skimmed milk version has a maturation period of six months, and is a large flat disc with a height of around 6-9cm and width between 25-35cm. The paste of the cheese is white or pale yellow with dispersed openings. It is traditionally used as a cooking cheese. It has a fragrant taste that gets spicier as it ages. Our versions are full cream Monte Veronese. They are approximately 23-35cm in diameter and are 7-11cm in height. The crust is thin and elastic, and yellow in colour. The paste is white or slightly yellow, with minute eyes throughout the cheese. Generally, the cheeses are not aged for more than two months. However, we have matured them for much longer to see what will happen, and we are very pleased with the results.

These cheeses were made in February 2006. They have blossomed into the most amazing cheeses with incredible length. It has a sweet milkiness that is found in Italian washed rinds, but since it is a semi hard, it has loads of creamed nuts characteristics (think almonds and hazelnuts). It is an interesting cheese with great length, without being too salty, overly fruity or boisterous. It would be beautiful shaved over polenta or on its own with a glass of wine on a cold afternoon. Typically, it would match with Soave or Valpolicella.

Sovrano*

Cow & buffalo's milk, hard cooked

Lombardy, Italy

Another first for the Cheese Club, this cheese is from a producer in the province of Cremona in Lombardy. This is a relatively new maker that sprung up after World War Two. The brainchild of an architect, Giovanni Pozzali, who, with his family, decided to stop selling their milk to the Polenghi Company in Lombardy in order to set up their own cheesemaking business. They were among the first in the area to produce Grana Padano under DOP law. In 1939, Giovanni's sons bought a former factory in Folonari in Trescore, Cremona. During this period, they increased their sales and the company grew. They started to experiment with their skills in making Grana Padano. The result was the creation of Sovrano in the year 2000. Made in the same style and shape as Grana Padano, its difference is that it is made with buffalo milk. After much testing, and with success at the Cibus Global Food Groups Fair in 2004, they decided to put this new creation onto the market.

Made from a mix of cow and buffalo milk, Sovrano uses lactic fermentation in its production. It has a hard crust, weighs approximately 35-38kg, and is around 38-45cm in diameter and approximately 20-22 centimetres high. The cheeses have a minimum maturation time of 14 months, so this cheese is guaranteed to be made before April 2006. Most people associate buffalo milk with the South of Italy, but not many people are aware the buffalo first came to the North of Italy in the 6th century, before moving South. The milk for Sovrano is only collected from herds of buffalo in the area.

Sovrano has the same texture as Parmesan, but with an almost floral notes of roses, violets and lavender, and a gentle sweetness. This has a lot of potential to be used in many ways. Use as you would any Parmesan, and try with a sparkling wine and a fresh pear. Add shavings to a rocket salad drizzled with the fig vinocotto from the shopping section of this offer.

Defendi Gorgonzola S.Antonio Cremoso* (DOP)

Cow's milk, blue

Lombardy, Italy

The second of our cheeses from the Defendi Company is the king of all blue cheeses, Gorgonzola. This version is an exceptionally creamy dolce version. Defendi makes a number of versions of Gorgonzola and this is one of their milder and richer versions. As a DOP cheese, it must be made under stringent EU laws. It received its DOP status on October 30, 1955. The making of Gorgonzola can only be undertaken in the following provinces: Brescia, Bergamo, Como, Cremona, Cueno, Milan, Novara, Pavia, Cercello, and the specific area of Casale Monferato in the province of Alessandria. In 1970, the 'Consorzio per la tutela del formaggio Gorgonzola' was formed to control all sales and marketing, and the protection of laws in regards to production. Currently, there are about 40 registered producers of Gorgonzola.

This Gorgonzola is made using a method called 'a una pasta' or one layer curd. The milk used is from one separate milking and is not mixed with the next day or morning milk of that day. Around 8-9 litres of milk is used to create 1kg of cheese. The milk is heated in big cauldrons, and then enzymes, rennet and Penicillium Roqueforti spores are added. After the process of coagulation and pasteurisation, the cheese is then put into moulds lined with cheesecloth to allow the whey to drain and the cheese to meld into shape. As it is laid to drain, it must sit over a raised mark that indicates the consortium member factory or farm the cheese comes from. The cheeses are kept in a room at 20-22°C with very high humidity (up to 95%). A salting process draws out moisture and creates a crust. After about four weeks of curing, the cheese is then pierced with thick copper or stainless steel needles. This is a very skilled operation to ensure the cheese is matured and the blue is evenly spread. The first piercing is carried out on one flat face only, and only half way through the cheese. After a few days, the cheese is flipped and the same is done from the other side but from the opposite direction. This allows air to penetrate the paste and the mould to grow in the cheese. Traditionally, the maturation took place in natural caves of the Valsassina. Now they are matured in specially designed and regulated cool rooms. Maturation takes place for two to three months.

As further protection, all Gorgonzola cheeses are wrapped in a tinfoil bearing the initials "CG", which is the Consortium's mark all over it. This foil reduces loss of moisture from the cheese, and stops the rind cracking or breaking. Defendi Gorgonzola Cremoso has a very light creamy taste, with sweetness and a hint of spiciness. It is one of the most approachable blue cheeses and a great introduction to the world of blues for novices. Excellent to eat, to stir into risotto or serve scattered over a salad of bitter greens and fresh pear. Serve with a light sweet wine or Marsala.

... food ideas

Many of you would be aware that Greg Feck was Head Chef here at Richmond Hill for a couple of years. Greg has taken a new step within the company and undertaken the Head Chef role at Sapore, as well as Executive Chef for all three restaurants. Greg's heart and passion is Italian flavours, so Sapore is the perfect fit. As a young Kiwi heading to London, one of Greg's first jobs was with Adrian Bertorelli who owned one of the first Italian restaurants in London, Bertorelli's (opened in 1920 by Adrian's grandfather). After this job he moved to Montes, where Ben O'Donoghue was Head Chef and Jamie Oliver was Executive Chef. At this time, Greg was doing food styling and recipe testing for Jamie's books. His passion for Italian flavours will find its rightful home with the relaunching of Sapore and an amazing new menu and stylish fit out. Below are some recipe ideas Greg has provided using the cheeses on this offer.

Poached Pears with Vin Santo and Gorgonzola

Ingredients

Beurre Bosc pears
Vin Santo
Chestnuts
Thyme,
Gorgonzola
Butter
Fruit or walnut bread (cut finely and dried to be toasts)

Method

Poach pears in either Vin Santo or another sweet wine. Cool then core the pear, keeping the bottom of the pear core to plug the bottom of the cavity. Reserve the wine.
Mix together chopped roasted chestnuts, thyme and Gorgonzola. Quantities depend on personal taste, so vary ratios for your palate.
Fill the cavity with a blend of roasted chestnuts, thyme and blue cheese (in this case, Defendi Gorgonzola Cremoso).
Place in a lightly buttered baking dish that is small enough for the pears to fit tightly.
Roast gently (150°C) until slightly caramelised. Meanwhile reduce the wine until syrupy.
Serve it warm drizzled with a little syrup and with fruit bread or even walnut toasts.
When you cut through the pear, the cheese filling runs out and the combination of flavours from the pear, chestnuts, cheese and thyme is outstanding.

Piadina of Salami, Monte Veronese with Marjoram Salmoriglio and Rocket

Ingredients

1 x cooked Piadina bread or flat bread (for Piadina recipe see *The Cooks Companion, 2004, by Stephanie Alexander*)
40gm salami your favourite (or to taste)
20gm rocket (or to taste)
20gm Monte Veronese (or to taste)

Salmoriglio

3 tablespoons extra virgin olive oil
1 tablespoon lemon juice
1 tablespoon chopped marjoram

Method

To make Salmoriglio, mix together olive oil, lemon juice and chopped marjoram. This will be enough to do 2-3 Piadina. (Also great on grilled meats. Basic ratio is 3 parts oil to 1 part lemon juice, and herbs to taste.)

Drizzle inside of bread with the marjoram Salmoriglio, then layer finely sliced or grated Monte Veronese, rocket and salami, in that order. Fold and put in a flat sandwich press or in a dry fry pan and then flip over half way through cooking.

Cavolo Nero Soup with Borlotti Beans and Taleggio Croutons

Ingredients

250gm dried borlotti beans (or if out of time, 1 can borlotti beans, rinsed)

Bay leaf and a handful fresh sage

200ml olive oil

1 litre of chicken or vegetable stock

1 bunch continental parsley

1 bunch celery, chopped into 1cm pieces

450gm carrots, chopped into 1cm pieces

2 large Spanish onions, roughly chopped

2 x 425gm can peel tomatoes, drained

1kg cavolo nero

1 loaf stale sourdough, sliced finely into 6-8 slices

50ml extra virgin olive oil

Garlic clove

250gm Taleggio or Defendi primavera, sliced into 6-8 pieces

Method

Place beans in a large bowl, cover with lots of water and soak overnight.

Drain beans well. Place in saucepan with fresh water. Bring to boil, reduce heat and simmer for 10 minutes.

Drain, cover again with water and herbs. Place over low heat and simmer for 40 minutes or until beans are cooked. Remove from heat and set aside.

Heat olive oil in a large saucepan. Add parsley and all the vegetables, except the cavolo nero and canned tomatoes, and fry gently for 20 minutes. Add cavolo nero and half the beans with the stock and simmer for 30 minutes.

Meanwhile, grill sourdough until lightly toasted on both sides. Rub a clove of garlic over the bread and top with a generous slice of Taleggio. Place under grill and cook until Taleggio is melted.

Ladle soup into each bowl and float Taleggio toast on top, then drizzle with a peppery extra virgin olive oil.

A sample of upcoming menu items at the new Sapore...

*Potato gnocchi "fatto in casa" with Allan Rundle's braised rabbit with prunes, Porcini mushrooms, black truffle salt, bay leaves and Savrano buffalo parmesan

*Octopus carpaccio with pickled seasonal vegetables, celeriac remoulade, celery hearts and orange vinaigrette

*Roasted quail with braised brussel sprouts, lentils & cotechino, radicchio & parsley salad with fig vinocotto

*Pan-roasted fillet of blue eye with crab & tomato risotto, lemon & fennel mascarpone, almond pangrattato

Shopping List Offer 05, 2007

From the RHCL kitchen...

RHCL Taralli Biscotti

As a young girl with a family from Italy, these hard savoury biscuits, in a variety of shapes, were one of my favourite things. They were the best thing to munch on when hungry, and are a great addition to an antipasto platter or to nibble on with pre-dinner drinks. Taralli biscotti are a savoury biscuit traditionally

made in Campagna. They are basically a mini Italian pretzel. The larger ones are called Tarallo, while the individual mini ones on offer for this Cheese Club are called Taralli or Tarallino. They can be made in any flavour, but more traditionally they are made with sweet fennel seeds. They are available in a box of 150gm, ready for the pantry or to share with friends.

Our favourite Italian staples from the Larder...

As with every Italian offer, we like to give you a range of items to choose from to create the perfect Italian pantry. These products are all tried and tested favourites, along with some exciting new ones.

Ardoino Red Wine Vinegar

Pontedassio, Imperia, Liguria, Italy

The Ardoino family began making olive oil around the 1870's. In the 1920's, Giuseppe Ardoino's son, Mario Ardoino, began exporting olive oil exclusively to America. Mario's son, Nanni, showed great skill at selecting and blending olive oils and has continued the family tradition. His hard work and skill has made the Ardoino brand oils, in their gold and silver foil wrapping, a well-recognised olive oil brand. Few people are aware of the quality of their red wine vinegar. This beautiful red wine vinegar has fulfilled our requirements for what we see as being essential in a good vinegar. Some red wine vinegars can be too acidic and have an unpleasant stale bad oak taste. This vinegar has a soft sweet mellowness on the palate. This reflects the quality of the grapes used in the base. As a natural vinegar, it is not unusual for sediment to appear, as this is actually the mother must, which is the bacteria vital for the alchemy of turning wine to vinegar. Minimal processing is undertaken to ensure the subtle sweetness is retained. This product is a great base for agrodolce sauces and for good vinaigrette.

Regaleali extra virgin olive oil

Northern Sicily, Italy

Regaleali-Tasca d'Almerita is one of the most important wine-producing estates in Sicily. The Tasca d'Almerita agricultural Estate was founded 150 years ago in the Domain of Regaleali. The estate size is 500 hectares (1235 acres), of which 260 hectares (654 acres) vineyards. It is located in heart of the island of Sicily at the border of the provinces of Agrigento and Palermo. The estate is about 2 and ½ hours from Palermo on the road to Messina. As with many Italian wine estates they also produce their own estate grown olive oil and other products. Regaleali runs a cooking school by the wife, Anna Tasca Lanza of the current guardian of the estate, Lanza Di Mazzarino. Most of the food that appears on its tables is produced on the farm: poultry, lamb, sheep's milk cheese, wheat, olive oil, vegetables and fruit. This oil has only just arrived into the country and is made up of a blend of a number of varieties. It is 50 % Biancollilla with smaller amounts of the following olive varieties: nocellara, ogliara, giarrafra, rizza, iricuddara, frantoia, leccino, moraiolo and coratina. The oil has fresh grassy notes with a hint of white truffle, artichokes and is a vibrant green. Tried when first opened and then again 4 days later it had not changed in its characters. Unfortunately a lot of oils can change in flavour once opened. Regaleali has retained its freshness. Excellent as drizzling oil for a dressing with our Ardoino red wine vinegar and just dipping with bread. As with all good oils it should be kept out of the sunlight and do not store it next to the oven or stove. Heat is not good company for good quality oils. A cool cupboard or even a fridge for tropical and hot regions is best.

Calogiuri Vincotto and Aspretti di Vincotto

Lizzanello, Lecce, Puglia, Italy

The first Vincotto was imported into Australia a number of years ago. Now, Vincotto has gone from being a "what is that?" ingredient, to a special something in most pantries. Earlier this year we offered the Geppetto morello cherry Vincotto, and now we are offering the most popular Vincotto imported to Australia. There are many imported brands on the market, as well as some local ones, however the Calogiuri brand is still setting the benchmark. Cooking the mother must left from pressing Negroamaro and Malvasia Nera grapes very, very slowly makes Vincotto. In fact, it cooks for around 20 hours on a very low heat. After cooking, it is aged in oak casks. The Calogiuri family have been making Vincotto since 1825 and the recipe is a closely guarded secret.

Vincotto is rich in polyphenols, and in the past most people of Lecce heated up Vincotto to help cure colds. Personally, I love it as a dressing, or in soda water or mineral water. It's excellent in marscapone or cream for cakes and tarts, on ice cream, with strawberries, on grilled fish, etc... The uses are endless and always interesting. We also have the popular Aspretti di Vincotto. Aspretti are vinegars produced by the natural infusion of fruit after three years of aging. They have intense flavours but with only 3% acidity. Raspberry Vincotto is suitable to add to fruit, sorbet and ice creams, to zabaglione, over salads and cold grilled vegetables. Replace where you would use raspberry vinegar. Fig Vincotto is excellent

drizzled over melon and prosciutto, over boiled meats like Cotechino, or fish and mushroom dishes. Add a drizzle to a lentil soup for a different zing. We have put together three 50ml bottles for you to find your favourite. **Normally \$14.00 a bottle, for this Cheese Club we are offering all 3 for \$37.00 before you receive your 10% discount.** A great way to try a special product.

Cerignola Olives

Camerano, Le Marche, Italy

No Italian pantry would be complete without olives, and Cerignola are one of our favourites. Cerignola are the big fat green olives with large meat-to-stone ratio. These olives are from the Orto Conservia brand from the Marche region of Italy. A spicy olive which, when baked, retain moisture and develop a nice bitterness. Try roasting in the oven with thyme, lemon zest and salt. Yum! Packed and marinated in olive oil with herbs, they are perfect to pop into a bowl or remove the pips and turn into a green olive and artichoke tapenade.

Balugani Prosciutto di Parma (DOP)

One of the most exciting arrivals since Parmigiano Reggiano into Australia is the arrival of Italian Prosciutto Crudo. Balugani Prosciutto started its production of cured hams in 1990. In the curing facility at Poggio S. Ilario di Felino (Parma), hams are seasoned, while in the modern factory at Montale Rangone (Modena), hams are boned, trimmed and packed. Felino is also famous for its beautiful thin salami, also called Felino, which was always one of my father's favorites. Balugani Prosciutto di Parma has been worth the wait. Made from Emilian pigs that have fed locally and naturally on grains, cereals and the whey from the production of Parmigiano Reggiano, the prosciutto are cured and aged for at least 400 days. Being fed on the whey of Parmigiano imparts an important sweetness into the meat. You must try the typical luscious texture and sweet, nutty flavour of the world's best prosciutto crudo. This prosciutto is finely sliced and vacuum packed in approximately 100gm packets. The sweetness of this will forever change your opinion on prosciutto being salty!

RHCL Chilli Jam

RHCL Super Tomato

RHCL Mushroom Confit

These three savoury sauces and preserves are available all year round. However, it is always nice to be able to highlight the uses of our Italian-based products. No kitchen would be complete without a good practical tomato sugo and this is our version. Made simply with tomatoes, basil and onion, with a touch of garlic, this sugo is the perfect base for any pasta sauce. Add a bit of the chilli jam or smoked paprika and puree. Then reduce slightly on the stove, allow to cool and then puree again for an adult tomato sauce with a bit of kick. Pop onto grilled fish and top with crème fraîche.

Our chilli jam is a tomato-based relish with sliced chilli through it. It has a bit of a kick but is not a searing hot relish. Unlike Asian jam, this is not a solid sugary paste.

Mushroom confit is the perfect standby in any cupboard. Excellent as a paste on top of blinis for instant pre-dinner drinks, or simply stirred through pasta. Try smeared over grilled polenta squares, and top with the primavera and then grill or bake until warm and the cheese is melted. Too tired to cook? Grab some good quality gnocchi or ravioli, cook and then toss through mushroom confit with rocket and crumbled Gorgonzola on top. Quicker than any takeaway.

RHCL Mustard Fruits

Mustard fruits are a pantry staple. This curious Italian condiment is glacé fruits preserved in a thick soup infused with mustard. Sounds a bit strange? Mustard fruits are essential with Cotechino and boiled meats in Bollito misto or stuffed pig trotters in the classic dish Zampone. But for something really surprising, try with an Italian washed rind cheese, as this reveals another whole range of flavours.

RHCL Almond & Pistachio Nougat

Last month we offered our very popular macadamia and cumquat nougat. This month we are offering a more traditional roasted almond and pistachio. This one tends to be a little more chewy than the macadamia and cumquat, but still has a light flavour, unlike the overly dense sugar toffee versions you can sometimes get. Packaged in a square gift box, it is the perfect hostess gift when off to friends for dinner.

RHCL Chocolate Panforte

There are a number of members out there who will be very excited that our chocolate panforte is on the shopping list. An excellent staple to have in the cupboard for emergency sweet treats, or for enjoying with coffee (you never know when someone will knock on the door!) These are 400gm pieces wrapped in cellophane. Crammed full of pistachio and almonds, with candied Italian fruit and lots of chocolate, and just a hint of pepper to balance the sweetness. In fact, nibbling on some now it is a nice change from cheese!

Beech's Sun-Dried Peaches, Figs or Pears

Barmera, Riverland, South Australia

Finally we have the full range of Beech's sun-dried fruits in stock. Dried without sulphur, these fruits are darker in colour than other dried fruits but retain the flavour characteristics of the different fruits. Try the pears sliced finely into a salad of witlof and frisee, walnuts and Defendi Gorgonzola Cremoso. Match the peaches with Defendi Primavera, Sovrano buffalo Parmesan or Monte Veronese and prosciutto and Prosecco. Match the figs with Gorgonzola or with the delicate little air freighted surface moulds.

Lescure French Butter

Poitou, France

We still tend to like French butter over the Italian butter, as it has a richer and creamier taste. Lescure is AOC butter from the Poitou region of France. Available in 125gm and 250gm unsalted, and 250gm infused with Atlantic sea salt flakes.

RHCL Cheesy Mix

Not an Italian staple, but definitely a Richmond Hill Cafe & Larder staple. As with all good things, there is a "secret herbs and spices" component to the recipe that our chefs are guarding. Try it with the chilli jam for a change, or use as a topping for potato gratin.

Parmigiano Reggiano (DOP)*

Cow's milk

Emilia-Romagna, Italy

What self-respecting Italian pantry would not have Parmigiano Reggiano in it? As always, the Pieffe brand is excellent value and has amazing taste. Try this Parmigiano in comparison to the Sovrano buffalo cheese to see what difference the milk type makes when it is the same style cheese.

Coulommier* *Cow's milk, white mould*

Ile-de-France, France

Italians are not brie makers, and so to keep the soft cheese lovers out there happy we have included Coulommier for you. The perfect cheese to have in the fridge, it is a 400gm wheel and comes in its own spruce box to help with its maturation. As Europe hit the height of their Summer, the white moulds of the Ile-de-France became more unctuous and richer in flavour. Sold as a half or whole unit.

Mini Livarot*

Cow's Milk, washed rind

Normandy, France

Some people are not Italian washed rind lovers, and prefer the more pungent, less sweet French varieties. For this offer we have individual 250gm units. When very ripe, and made from high Summer milks, this cheese can taste like lamb chops or steak. This cheese is ripe when you squeeze it and it is bulging and elastic. Try with a traditional French cider. After all, it is from the home of *Cidre*, Normandy.

Gabriel Coulet Roquefort*

Sheep's milk, blue

Auvergne, France

As one of the smaller producers in Roquefort-sur-Soulzon, this producer makes Roquefort, that packs a punch. The Gabriel Coulet Company is an artisan producer. They produce a couple of different grades of Roquefort and we are offering you the top grade, 'La Petit Cave'. Gabriel Coulet actually stumbled into being a cheese producer in 1872. Whilst digging under his residence to create a cellar for his wine, he discovered a fleurine (a natural underground cave used for maturing Roquefort). Shortly afterwards, the Gabriel Coulet company was created. It was the beginning of something very special. For three generations, this family business has succeeded in preserving all the character and tradition of a local cheesemaker. The fourth generation of Jean-Pierre, Emmanuel and sons, continue to uphold the standards and traditions, becoming internationally renowned in the sale of Roquefort, whilst still maintaining their long-held reputation as an artisan producer. Not surprisingly, the company has won many medals including the gold medal at the Paris Agricultural show in 2004 and 2005. This Roquefort is quite crumbly with intense dense moulds that have an almost vegemite spiciness to it.

wine...

This month's wine matches are provided by our Sapore sommelier, Ben Blair. Ben has been a committed professional in the Melbourne wine industry for many years, having worked for some of Melbourne's well-known establishments. He started in the kitchen at Mecca with Cath Claringbold in 2000, and then realised he loved meeting the customers and moved to a front of house role. From there, he moved to Livebait & Mecca Bah, then to Circa in August 2003, where he worked alongside both Michael Lambie and then Andrew McConnell. After this, he took a break and travelled to South America. On his return to Australia, he worked at Three One Two for a short stint, and then came on board with PKL at Sapore in October 2006. Ben's wealth of experience and love of customer contact has made him a great sommelier and restaurant manager. So if you are ever in St. Kilda, pop in and introduce yourself as a Cheese Club member, and enjoy the professional care and sumptuous food at Sapore.

N.V. Canella Prosecco di Conegliano

Veneto, Italy

.... match with Robiola tre Latte & Wrinkled Paglierina

Canella is the estate of the Canella family, established in 1947 by Lorenzo Sr. and now run by Lorenzo Jr., Alessandra, Nicoletta and Monica. The Canella vineyards are in the appellation's historical nucleus, Conegliano, at medium altitude. The site is blessed with ripening conditions that promote a moderated acidity and an intense fragrance. Soil variations tend to account for the different styles of Prosecco. The wines from the pebble strewn, calcareous terrain of the warmer Eastern Conegliano are softer and fruitier than those from the higher slopes to the West around Valdobbiadene. Both have their place, but the extra richness found in Canella Prosecco promotes a greater scope as a food accompaniment.

It's a 100% Prosecco varietal. Brilliant straw yellow with fine, persistent bead and fruity aromas of peach, apple, pear and citrus fruit. The palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. Ideal as an aperitif, and perfect with seafood, especially shellfish.

2005 Soave Classico DOC 'La Rocca'

Veneto, Italy

....match with Monte Veronese

Soave, in Italian, means gentle, soft, suave – an appropriate name for this small town East of Verona, encircled by the original enclosures of the town and dominated by the 13th century castle-fortress. At the heart of the Classico zone is the Pieropan property, which dates back to 1860. The present owner is Leonildo (Nino) Pieropan whose grandfather, Leonildo Senior, founded the estate and also invented Recioto di Soave. Today, the estate measures 40 hectares, including a new vineyard in the Valpolicella appellation. Sons Andrea and Dario, both with degrees in viticulture and oenology, have joined Nino and Teresita. Leonildo started using new and revolutionary planting systems in the 1970's, increasing the number of vines per hectare and strictly selecting the quality clones of Trebbiano and Garganega. These innovations, along with natural winemaking and the utmost respect for the wine's natural characteristics has enabled the Pieropan estate to become the appellation leader, further enhanced by their wine's cellaring ability.

100% late-harvested, single vineyard Garganega grapes from volcanic terrain, the only vineyard to have a calcareous structure. After brief skin maceration, it ferments for several months in 500 litre French oak, prior to further aging in 20 litre barrels for a total of one year. Intense, sunny yellow in colour, the nose recalls exotic fruit and nuts and the palate is multi-layered with perfect balance of fruit and acidity.

2003 Poderi Colla Barbaresco DOCG 'Roncaglia'

Veneto, Italy

....match with Sovrano

Founded in 1993 by brothers Tino and Beppe Colla (of Prunotto fame), Poderi ('vineyards') Colla is today run by Tino and son Pietro and Beppe's daughter Federica. There are three distinct properties: Cascine Drago in Alba, heart of the Langhe appellation Roncaglie, which takes its name from the historic Barbaresco cru of Roncaglie; and, Tenuta Dardi Le Rose, forming part of the renowned Barolo Bussia cru in Monforte.

From one of Barbaresco's finest crus, documented as far back as the 1800's, of which the Colla's own 70%. Southerly exposed vines at 240-280 metres, aged 12-14 months in small and large oak. Ruby, with garnet hues and a classic bouquet of dried rose petal, cherry, tobacco and chocolate, followed by a fleshy palate with sweet tannins and a lingering finish.

2006 Poggio Argentiera Morellino di Scansano DOC 'Bellamarsilia'

Tuscany, Italy

....match with Defendi Primavera

In 1997, Gianpaolo Paglia and his British wife, Justine Keeling, purchased a run-down property in the appellation of Morellino di Scansano in Tuscany's Maremma. The couple were ideally suited to the renovation task at hand - Gianpaolo was a qualified agronomist specialising in plant genetics, and Justine a former wine marketing manager. The property comprises two estates: 'Podere Adua', close to the Maremma National Park, and 'Podere Keeling' in the hilly area to the North of the Scansano region, towards Monte Amiata. Combined, the total surface area is 68 hectares with 24 under vine. The three local red varieties planted are Sangiovese ('Morellino' is the name of the local clone), Alicante and Cilieggiolo, along with Montepulciano, Cabernet Sauvignon, Cabernet Franc and Shiraz.

The signature wine, 'Bellamarsilia', is a blend of 85% Morellino, 10% Cilieggiolo and 5% Alicante. It has the wild, red fruit and black cherry fruit flavours of the Maremma with very little wood influence. The result is an appealing, forward wine with loads of fresh fruit, supported by a solid yet mellow structure.

2005 Speri Valpolicella 'Ripasso'

Piedmont, Italy

....match with Defendi Gorgonzola "S.Antonio" Cremoso

The Speri's presence in this winemaking heartland goes back to 1874, though the original homestead and cellars are even older (1580). The Speri family now comprises of Carlo (pr/admin), vineyardists Eliseo, Marco and Giampietro, winemakers Paolo and Alberto, marketing manager Giampaolo, and the fifth generation Luca and Chiara Speri. The family now have 60 hectares in the finest Classico districts, divided into three distinct crus comprising La Roverina, Sant'Urbano and La Roggia with the three native vines of Corvina, Rondinella and Molinara planted throughout.

The vines are planted at a much higher density than the appellation's average, and a training system specifically designed by the Speri's to lower yields and enhance exposure and concentration: the small, open pergola in lieu of the area's traditional pergola Veronese. Every grape is estate owned and estate grown, ensuring the strictest standards and the purest, most natural, non-chemical means possible: no anti-mould (the vines don't need it, thanks to the dry and well-ventilated micro-climate), no herbicides and no polluting treatment.

Ripasso is one of the Valpolicella appellation's most ancient traditions. The word comes from 'ripassare', meaning to go over again. It is made by refermenting Valpolicella on the marc from the first pressing of Amarone. The wine is deep plum colour, aromatic with a solid core of fruit, balancing the richness found in Amarone with the assertiveness of Valpolicella. Notes of fruit cake and spice with a little wood, the palate is rich and mouth filling with a long finish.

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 05, 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 05, 2007 – Buon Sapore Italia & St.Kilda!				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Cost
Robiola tre Latte * <i>Air freighted</i> , 200-250gm approximately Cow, goat & sheep's milk, surface ripened,	<input type="radio"/> 2 units * \$49.50* (2x250gm)	<input type="radio"/> 1 unit* \$24.75* (1x250gm)	\$99.00/kg	
Paglierina Appassita (Wrinkled Paglierina)* <i>Air freighted</i> , 250gm approximately Cow, goat & sheep's milk, surface ripened,	<input type="radio"/> 2 units * \$49.50* (2x250gm)	<input type="radio"/> 1 unit* \$24.75* (1x250gm)	\$99.00/kg	
Defendi Primavera di Caravaggio* Cow's milk, washed rind, approximately 600gram unit	<input type="radio"/> ½ unit * \$16.50*	<input type="radio"/> ¼ unit* \$8.25*	\$55.00/kg	
Monte Veronese DOP* Cow's milk, semi hard	<input type="radio"/> 400gm* \$28.00*	<input type="radio"/> 200gm* \$14.00*	\$70.00/kg	
Sovrano* Cow and buffalo's milk, hard cooked	<input type="radio"/> 400gm* \$30.00*	<input type="radio"/> 200gm* \$15.00*	\$75.00/kg	
Defendi Gorgonzola S.Antonio Cremoso* Cow's milk, blue	<input type="radio"/> 400gm* \$24.80*	<input type="radio"/> 200gm* \$14.00*	\$62.00/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
RHCL Taralli Biscotti	150gm minimum	\$9.90		
Ardoino Red Wine Vinegar	500 ml	\$13.00		
Regaleali extra virgin olive oil	500ml	\$46.00		
Calogiuri Vincotto & Asperetti di Vincotto	3x 50ml	\$37.00		

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
Cerignola Olives	350ml	\$13.00		
Balugani Prosciutti	100gram approx	\$99.00/kg		
RHCL Chilli Jam	370gm	\$11.00		
RHCL Super Tomato	500gm	\$11.50		
RHCL Mushroom Confit	150gm	\$9.50		
RHCL Mustard Fruits	300gm	\$11.00		
RHCL Almond & Pistachio Nougat	350gm	\$11.50		
RHCL Chocolate Panforte	200gm	\$9.00		
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		
Beech's Sun-Dried Pears * (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		
Coulommier	½ or Whole	\$13.50/\$26.00		
Mini Livarot	250gm unit	\$ 16.50 each		
Gabriel Coulet Roquefort	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
N.V. Prosecco di Conegliano DOC	<i>Veneto, Italy</i>	\$28.00/750ml		
2005 Soave Classico DOC 'La Rocca'	<i>Veneto, Italy</i>	\$80.00/750ml		
2003 Barbaresco DOCG 'Roncaglia'	<i>Veneto, Italy</i>	\$126.00/750ml		
2006 Morellino di Scansano DOC 'Bellamarsilia'	<i>Tuscany, Italy</i>	\$38.50/750ml		
2005 Speri Valpolicella 'Ripasso'	<i>Piedmont, Italy</i>	\$47.50/750ml		
<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