

Richmond Hill Cafe & Larder

The Cheese Club

August Offer 06/05
Italian Cheeses

Benvenuto tutto alla nostra offerta italiana del formaggio! Welcome everyone to our Italian cheese offer!! After the 2004 Italian offer, we have had numerous requests for a repeat performance. Since this is my first Italian offer, I am very excited. This excitement is compounded for two reasons. Firstly, I am a first generation Australian with Italian heritage on one side. This offer has given me reason to research further into our culinary history. Secondly, in doing this, I have managed to track down some new and special cheeses.

Most people see Italy as the land of olives, pasta and Parmesan. However, Northern Italy is rich in butter, cream and other milk products. For this offer we are offering some classics complemented by a selection of newies, two of which have been granted DOC (Denominazione di Origine Controllata) status. See 'cheese class' for further information.

From Tuscany, we bring you a DOC Pecorino. We have Gorgonzola Piccante DOC & Mauri Baitella nel Cestino from the Lombardy region. From the Piedmont region, high in the Alps, comes a mixed milk cheese called La Tur and a classic Fontina style cheese called Fontal. Our last cheese is Pasti, an aged Asiago cheese, from the region of Veneto, my father's birthplace.

As a tradition initiated this year by our kitchen brigade, we have another ready made meal and starter. As usual, Zoi excels in concocting new and wonderful ideas in the pastry kitchen with Italian sweet biscuits (my favourite) and Panforte perfect for a gift or hand rolled mini grissini. We have also had our head chef, Greg Feck, hard at work perfecting his favourite Italian recipes. Our shopping list provides you many of the Italian style ingredients you would need to make these recipes and more, along with some of the usual Richmond Hill Cafe & Larder goodies. Our wines this month have been sourced from Trembath and Taylor a small independent husband and wife team that imports Italian wines into Australia. They are based here in Melbourne and helped us to select wines varying from Super Tuscans to everyday wines. Delightful, yet unpretentious.

Don't forget this offer means delivery will be the week before Father's Day, so a bit of cheese indulgence and a good wine is a great way to say thanks to any Dad! A cheese club membership also makes a great present and we can deliver membership cards with your cheese delivery if required.

A reminder of our e-mail address - thecheeseclub@rhcl.com.au. The Cheese Club Offers and Order Form are now on-line at our website at www.rhcl.com.au. If you would like to receive future offers by e-mail, please phone or e-mail with your details, or simply complete your details on the order form.

Closing date for orders is **Monday 22nd August**. We will be **sending your cheeses to you on Monday 29th August**. Your cheeses should be with you on or soon after Tuesday 30th August. If they have not reached you by Wednesday evening, please contact me.

The next Cheese Club Offer will be our penultimate for the year. We will be celebrating Spring milks with a good mix of English and Australian cheeses. The Spring newsletter should arrive to you at the beginning of October, so until then, Ciao!

Palma & The Cheese Club Team

We welcome email, phone, fax and mail orders. As always comments from Cheese Club members is encouraged. Please do not hesitate to call either Palma or Luisa during business hours with your thoughts.

Invitation to order Offer 06/05

What is in this offer?

| Blue Ribbon Size | Essentials Size |
|--|--|
| <p>1 x La Tur (approx 200 gm)* Cow, goat & sheep's milk, white mould, surface ripened Piedmont, Italy</p> | <p>1 x La Tur (approx 200 gm)* Cow, goat & sheep's milk, white mould, surface ripened Piedmont, Italy</p> |
| <p>1 x Mauri Baitella* (approx 400gm) Cow's milk, washed rind Lombardy, Italy.</p> | <p>1/2 x Mauri Baitella* (approx 200gm) Cow's milk, washed rind Lombardy, Italy.</p> |
| <p>400gm x Pasti* Cow's milk, cooked curd Veneto, Italy.</p> | <p>200gm x Pasti* Cow's milk, cooked curd Veneto, Italy.</p> |
| <p>300gm x Fontal* Cow's milk, semi-hard Piedmont, Italy.</p> | <p>150gm x Fontal* Cow's milk, semi-hard Piedmont, Italy</p> |
| <p>400gm x Pecorino Stagionato* Sheep's milk, semi-hard Tuscany, Italy</p> | <p>200gm x Pecorino Stagionato * Sheep's milk, semi-hard Tuscany, Italy</p> |
| <p>300gm x Gorgonzola Piccante* Cow's milk blue Lombardy, Italy</p> | <p>150gm x Gorgonzola Piccante* 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 or fax (see below). Alternatively, phone 9421 2808, extension 2 (during business hours) and ask for Palma, Claude or Luisa OR email us at thecheeseclub@rhcl.com.au

Deadline for ordering is Monday 22nd August 2005

You will receive your order on or soon after

Tuesday 30th August 2005

The Cheese Club

Cheese Notes Offer 06/05

La Tur

Cow, sheep & goat's milk, white mould

Piedmont, Italy

This is a delightful little cheese we have only just discovered. La Tur is a mixed milk cheese from the High Lange region. The High Lange region is south of Turin and lies nestled at the base of the Swiss Italian Alps. The Lange region starts where the Monferrato hills stop, the capital of which is Asti as in Moscato di Asti (a DOC sparkling wine from the region). The capital of this region is Alba the home of Italy's white truffles. This region of Italy has been inhabited since the Neolithic era. In the dialect of Piedmont, the word "langa" means the particular soft outline of the hills. This region extends down to the Oliguria hills in the south. Cheese is a vital part of the cuisine both as a beginning or end to a meal.

Cow's milk is the main milk in the Piedmont dairy industry but since La Tur comes from the High Lange, the cheese is made from the milk of mountain grazed sheep flocks and goat herds as well. The tradition of cheese making in Piedmont is ancient as first referenced in the 15th century. 'Summa Laticiniorum', written by Dr Pantalone Da Confienza in 1477 listed 14 cheeses typical of this region. If you were to count the current cheeses produced in Piedmont, you would have at least 170. Within this region there are 9 DOC cheeses.

La Tur is sourced and distributed by a well established company called Galbusera, which is based in Lombardy. It was founded by a man named Luigi Galbusera who started with a company called Valsassinese Cadematori over 20 years ago. His sons Peter, Angelo & Theodore along with their sons have turned it into a leading butter manufacturer that prides itself on the maturation of cheeses.

La Tur is the perfect little cheese to have before or after a meal. It has a soft interior with a thin white mould that forms the crust. As it ages, the paste becomes creamier and the surface starts to break down similar to a surface ripened cheese. It has a delicate savoury taste that has creaminess yet a clean non-cloying finish due to the goat's milk in the curd. Because La Tur is airfreighted, you can be assured it is a very fresh cheese made of mid summer milk. Truly delightful. This cheese would match beautifully with the Vernaccia di San Gimignano, Bollini Pinot Grigio and the Bortoluzzi Sauvignon. I would match this with fresh pears and the Marzano Italian mandarin paste on this offer.

Mauri Baitella Nel Cestino

Cow's milk, washed rind

Lombardy, Italy

Many similar cheeses and cheese production methods are known by several different names due to the various Italian dialects. This cheese is basically a baby Taleggio in its "cestino" – wooden chest or crate. This is one we at Richmond Hill Cafe & Larder have never had the pleasure of experiencing in Australia, until now!

This cheese is made by the world-renowned washed rind producer Mauri Formaggi, founded in 1926 by Emilio Mauri in the low alpine areas of Valsassina. Emilio's primary objective in all his endeavours has been the quality and care of his products. In 1972, part of the operations was transferred to Treviglio, noted for the quality, flavour and nutritional value of its milk. Treviglio is now the manufacturing base of all cheese aged in natural occurring grottos. In local Valsassina dialect, these are called "le casere". During the maturing

process, the cheeses are arranged in these caves according to local tradition. The interconnecting series of grottos causes a draft of damp air to travel in a downward current, which guarantees an ideal environment for ripening and maturing. Attempts have been made by many other companies to artificially reproduce these conditions, but it is the unique micro-flora and natural grottos that have put Mauri washed rinds at the pinnacle.

Mauri Baitella Nel Cestino is described as a “formaggio a pasta molle” meaning cheese with a soft paste. It is a mild washed rind with a white creamy paste, very similar to the Robiolo Valsassina. The rind is a pale pink with the beginning of sticky characteristics typical of this style. This will be an interesting adventure for all of us to experience. For those of you that love a good Taleggio, this is an absolute must. This cheese will be lovely with the salsa di fichi and baguette toasts.

Pasti

Cow's milk, cooked curd

Veneto, Italy

This was an exciting find for the RHCL Cheese Room team on their search mission for new cheese. This cheese was not very appealing at first and had been poorly stored. It was found vacuum packed in thick plastic with little hope of ageing. However, with the first taste, we knew it had great potential. With some age, regular wiping, rubbing and cleaning, it is now a gem. It comes from a company called Zarpellon in the Veneto region of Northeast Italy. The company is in Vicenza, near Venice, and was started by Giuseppe Zarpellon in 1935 when he decided to trade cheese from the Alps to the low lands of the Vicenza area. He then ventured into producing cheese from scratch in 1971 and has been successfully doing so ever since. The quality of the milk is strictly controlled, from the feed that the animals receive, to the transportation of the milk right down to the cheese making and storage processes. Zarpellon specialise in butter, ageing Parmesans, Asiago and Montasio. Pasti, when we received her, had been matured by Zarpellon for between 8-10 months. We have been ageing and loving these Pasti since March of this year, so you will receive a cheese that has been aged between 13-15 months. The flavours that have developed with age are quite amazing.

Pasti is a name given to aged Asiago. The history of Asiago is long dating back to ancient times. It takes its name from 'Asiago' the capital town in the province 'Altopiano dei Sette Comuni' (Highland of the Seven Municipalities), a plateau high in the Treviso Alps. A cheese similar to Asiago has been in production for 1000 years. Originally it was made from sheep's milk from the flocks fed on high alpine pastures. Around the year 1500, sheep began to be replaced by cattle and thus the Asiago of DOC classification of today came into being. The Asiago consortium grants DOC status to 2 types of Asiago, 'd'allevato' (raised/aged) and 'pressato' (pressed). The areas of production cover Trento, Padua, Vicenza & Treviso. Raised Asiago is the most sought after with 3 levels of ageing, 'mezzano' (medium 3-5 months), 'vecchio' (old 9 months) and 'stravecchio' (extra old 9 months to 2 years). Asiago is produced from the milk of two milking and is made from partially skimmed milk. The process from the rennet being added to form curds, to hooping and then salting, to storage for ripening, can take 3-5 days. Then time begins its magic.

We have undertaken extensive research and found that the taste descriptions for Pasti are the same as those for Asiago Vecchio. Asiago Vecchio is extremely hard to source in Italy and this is the closest example we can bring into the country. It has probably not been given DOC status due to some milk being sourced from outside the strict boundaries.

Pasti has a dark yellow rind that can be anywhere from 2-5 millimetres thick. The paté of the cheese is hard and irregular in colour. It starts out as ivory in colour, but with maturation it has become rich golden, almost amber in colour. It has a beautiful aromatic nose with spicy and sweet flavours that have an amazing complexity. These Pasti are bursting with flavours of pineapple and tropical fruit, dried fruits and buttery nuttiness. Our aged Pasti has started to develop crystals of salt through them just like Parmesan, due to the ageing process. This is truly one of those cheeses that brings us enormous pleasure in offering because of its age and complexity!

Fontal

Cow's milk, semi hard

Piedmont, Italy

This cheese is a copy of the original Fontina d'Aosta, which is such named after the mountain village of Fontinaz, and the peak of Mount Fontin in the Italian Alps of the Val d'Aosta. This cheese is made by the respected Mauri family using milk collected from the plains of Piedmont. Fontal is a semi hard natural rind cheese that melts well and is ideal to use in pasta sauces and fondues. After the hooping process, the cheese is trucked back up to the mountains where they are matured for 3 months in the mountain caves of Piedmont.

The DOC Fontina has been granted this status since 1955. To be granted DOC status, the cheese must be made of milk completely sourced in the Val d'Aosta valley and mountains. The physical barrier of the Alps creates qualities in the milk and cheeses specific to this region. The summer milk of the Alps is dry but rich in mountain feed and flora. This leads to a particular taste, protein and vitamin content. Traditionally, Fontina is made of *raw* milk from the breed of cow called Valle d'Aosta, thus our inability to import into this country. This unfortunately means that only the pasteurised version is available to us. Hopefully this will all change once Rochecave is allowed in and we will be allowed to experience all of the pleasures of the cheese world. The ancestral cheese of Fontina appeared in 1200 in feudal archives and then in the 'Summa Lacticinorum' in 1477. Of the Val d'Aosta, it said "Here the cheeses are good and the pastures excellent. They are made to medium size and become stringy when put on the fire or when placed into food" (www.emmeti.it). If you visit castles in the Aosta Valley, you will see frescoes in the Issogne castle depicting people of the period at a medieval stall selling a cheese clearly recognisable as Fontina.

DOC Fontina has had to pass stringent tests including the bend test. A wedge of cheese is cored out of the wheel and the cheese folded between fingers. If they bend and the 2 ends touch without breaking it can be called Fontina. Healthwise, it is easily digested, with a wealth of live milk enzymes, and contains high values of mineral salts, calcium, proteins, phosphorus, vitamins A and B.

Fontina has an orange brown crust that can become quite sticky but with age will dry out and become firmer. The cheese has a distinctive sweet taste. The paté is soft and elastic and varies in colour from ivory to yellow. It is a staple of many fine dishes in northern Italian cooking. This would match well with wines like the Bellavista Rosé or any other wine that will cut thorough the richness. Use it stirred into polenta to serve with mushroom ragu intensified with dried porcini or re-create RHCL's Polenta, porcini & Fontina slice.

Pecorino Stagionato (DOC)

Sheep's milk, semi hard

Tuscany, Italy

This is one of 2 DOC cheeses on this offer. Earlier this year, I tasted this cheese at an Italian wine tasting. The cheese was amazingly sweet, as in lactic milk sweet. It was such a distinctive taste. I had to take some back to the Cheeseroom to age just to see what would happen. The result was wonderful. We have been ageing this particular cheese in the RHCL Cheeseroom since April.

To be classed as Pecorino Stagionato, it must be 100% sheep's milk. It can only be produced in Tuscany, Umbria and Latium. It is a hard cheese with a natural rind that regularly gets wiped with olive oil to form its thick crust. This wiping of olive oil prevents the crust growing mould during its four-month maturation in humidity-controlled cellars. The rind develops in colour from a white-yellow to a golden colour while the paste becomes more and more nutty. Whilst it retains a hint of lactic sweetness, it is still incredibly savoury. The texture becomes denser but still flaky. The longer it ages the more intense it becomes. When we received this cheese in April, it had been at the importers for at least 6 months, so that means it now has an age of at least 10 months since production! This particular cheese is from the Pier Franco Company, from Dairy Fraz Rossio in Florence, and has classification number 20 from the Consortium Tutela Pecorino.

Sheep have been reared in Tuscany since Etruscan times. In the 11th book of Pliny the Elder's Natural History, he makes reference to a flourishing pecorino industry (www.italianmade.com). The Etruscans made a cheese called Caseus Lunensis (cheese of Luni), which was an enormous pecorino weighing over 300 kg and would feed a family for a year (www.emmeti.it). Production started in Sienna and moved throughout the region. In the fifteenth century, it was known as Cacio Marzolino (March Cheese) as production started in March and continued all through the spring. Pecorino Stagionato can be used in the place of Parmesan but it can also be used for eating. At this age, try it with fresh fennel or pear, and a Super Tuscan wine like Farnetella Chianti Colli Sensi. A savoury cheese to enjoy immensely.

Gorgonzola Piccante (DOC)

Cow's milk blue

Lombardy, Italy

The second of our DOC Cheeses, this is my favourite blue. Last year we offered Bontazola, but I love the Piccante version. I adore its depth of flavour and the sweet spicy taste of the blue vein. This cheese is made in Lombardy but can also be produced in the area of Novara in Piedmont. This cheese is again from the respected producer and affineur, the Mauri family.

Gorgonzola has a long history of production but there is some dispute as to where it originated. One claim is that it came from the town of the same name which is situated North of Milan, a meeting and market place for cattle herdsman. The other belief is that it came from the dairy centre of Pasturo in the Valsassina where the natural cave system was ideal for maturing of Gorgonzola and other cheeses.

Originally Gorgonzola was called 'stracchino di Gorgonzola' meaning it was produced from the milk of 'tired' cattle herded down the mountains in autumn (stracchino is a derivative of the dialect word 'stracco' meaning tired). It then became known as 'stracchino verde', because of the mould colours.

The largest producers of Gorgonzola were the regions of Pavia and Novara in Piedmont and Milan and Como in Lombardy. These areas were later declared DOC areas for the production of Gorgonzola in 1970. At the beginning of the 20th century, England, France and Germany imported over one hundred thousand quintals of cheese. The English preferred what was called white Gorgonzola while the other two countries preferred the strong flavoured and veined 'two-curd' Gorgonzola. (www.gorgonzola.com)

Gorgonzola is uniformly creamy white coloured uncooked curd cheese with green-blue mycelia veined through it, and a reddish pink washed rind crust. The curd is formed from the milk of two milking, the evening milk and the next day's morning milk. Pasteurised whole milk is heated to 30° C in large open kettles where enzyme rennet and penicillium spores are added. The curd is then broken up and allowed to drain on large whey boards. After a few minutes of gentle draining, they are then put into baskets called "fassioli" or "fascere". Each cheese weighs between 14-15 kg and is left to drain further. After marking the ends with its DOC marks, the cheeses are sent to cellars which are at 20-22°C and 90-95% humidity. They are salted on all surfaces and left to further drain for 3-4 days. They are then sent to the maturing cellars where they are stored at 2-7 °C and 85-95 % humidity for 50 to 90 days, depending on whether they are 'dolce' or 'piccante'. After 3-4 weeks they are pierced with large metal needles to allow the air in, to create the distinctive blue green mould lines. These moulds are caused by the penicillium cultures added at the beginning and the unique micro-flora of the regions and their cellars. Finally, all cheeses are checked for their characteristics and graded for their dolce to piccante taste. The foil that Gorgonzola comes in always has a "g:" marked on it as that is the consortiums way of protecting and promoting true DOC Gorgonzola.

Gorgonzola piccante is the most authentic of Gorgonzolas and has a creamy dense texture with the faintest salty acidity that helps to balance the sweet spiciness of the blue mould. This makes a heavenly match with luscious sticky sweet botrytis wines, such as the Anselmi Capitelli, and goes surprisingly well with a robust sparkling red. Try this with the Marzanno mandarin paste as a change from figs. Of course, in summer there is nothing better than grilled fresh figs stuffed with Gorgonzola, wrapped in prosciutto and drizzled with thick balsamic vinegar or Vincotto.

...cheese class

What is DOP and DOC?

'Denominazione d'Origine Protetta' is Italian for 'Protected Designation of Origin'. It is an Italian regulated quality assurance label for food products, especially cheeses and wines, modelled after the French Appellation d'Origine Contrôlée (AOC). As you probably all know by now, the AOC approves cheese made from milk produced in particular regions and according to specific methods. The DOP operates similarly and is the highest form of recognition in the European Union for agricultural products. This guarantee corresponds to the certificate called DOC, Denominazione di Origine Controllata, which is more widely used for high quality wines.

European Union regulation number 2081/92 defines DOC as "foodstuffs originating in that region, specific place or country, the quality or characteristics of which are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors, and the production, processing and preparation of which takes place in the defined geographical area." From the 400+ cheeses produced in Italy, only 30 have been granted DOC. (www.asiagocheese.it)

Our Fontal cannot be called Fontina purely because it is not made in the Val d'Aosta, rather it was produced in the low lands of the surrounding regions of Piedmont.

...food ideas

Osso Buco (Serves 4)

12 pieces veal shank, about 4cm thick
Plain seasoned flour for dusting
¼ cup extra virgin olive oil
60gm butter
1 whole garlic clove
1 cup dry white wine
1 bay or lemon leaf
Pinch allspice
Pinch ground cinnamon
Thin lemon wedges

Method

Dust each piece of shank with seasoned flour.

Heat the oil, butter and garlic in a large, heavy saucepan big enough to hold the meat tightly in a single layer. Put the shanks in the pan and cook for 12-15 minutes until well browned.

Arrange the shanks standing them upright in a single layer and pour in the wine, add the bay leaf allspice and cinnamon. Cover.

Cook at a slow simmer for 15 minutes and then add 125ml of warm water. Continue cooking covered for about ¾ to 1 hour (time will depend on the age and quality of the veal) until the meat is tender enough to cut through with a fork. Check the volume of liquid during cooking and add more warm water as needed. Transfer veal to plate once cooked and keep warm. Discard the garlic and the bay leaf.

Gremolata

2 teaspoons grated lemon zest
6 tablespoons finely chopped parsley
1 garlic clove finely chopped
Mix all ingredients together

To Finish

Increase the heat under the pan and stir for 1-2 minutes until the sauce is thick, scraping up any bits off the bottom. Stir in the gremolata, season to taste and return the veal to the sauce. Heat through and serve with lemon wedges and Risotto Milanese.

[From *Slow Cooking* by Joanne Glynn, 2003 Murdoch Books]

Risotto Milanese Style (serves 6)

350gm risotto rice (We use Carnolli or Vialane Nano)
1.5 litres of chicken stock
100gm butter
1 medium onion finely diced
2 sticks of celery finely diced
200mls white wine or vermouth
Pinch of saffron threads
Handful grated Parmesan

Method

Bring stock to the boil and keep on the simmer. Place saffron in stock to infuse.

Melt butter slowly and add the onion and celery, cook until softened but not browned.

Turn the heat up and add the rice. Coat the grains in the butter. Add the wine or Vermouth and stir until the alcohol has burned out! Turn the heat down and add the stock ladle by ladle until rice is *al dente*. Stir in the Parmesan, add the seasoning and another knob of butter. Check the consistency, you don't want your risotto gluggy, but nice and wet. Take off the heat, cover with a lid and let rest for a few minutes until the grain is well rested!

Greg Feck, Head Chef Richmond Hill Cafe & Larder

...food ideas

Polenta with Fontal (serves 4)

400gm cold polenta
200gm cooked potatoes
300gm Fontal cheese
80gm butter
1 onion
1 pinch thyme
1 bay leaf
Glass of white wine
1 tablespoon of extra virgin olive oil

Polenta Method

400gm polenta
½ litre of water
1 tbsp extra virgin olive oil
Salt to taste

Bring water and oil to the boil.

Add salt and quickly pour in the polenta whilst stirring.

Cook for about 1 hour on low heat. It is important to continue stirring regularly to avoid lumps.

Pour out into an olive oil greased loaf tin and allow to cool. When cool, slice polenta as desired.

Method

Cut the onion in strips and sauté in oil with the bay leaf. Add the white wine and cook until absorbed. Put aside.

Lightly fry sliced polenta in 30gm butter. Set aside.

Slice the cooked potatoes into rounds with the thyme.

In a buttered dish place a layer of polenta, one potato and a slice of Fontal. Repeat layers finishing with Fontal.

Cook in the oven at 180°C for 30 minutes, scattering the reserved onion over the top in the last 5 minutes to warm.

Our favourite things from the larder...

from the RHCL kitchen...

Ossi di Morti

This is one of my favourite 'biscotti' from Italy and something just that little bit different. These biscuits are traditionally made to celebrate the Day of the Dead. The name literally translates to "bones of the dead" and refers to the shape of a shinbone. Made from ground hazelnuts instead of the traditional almonds, they are excellent with espresso coffee or dipped in Vin Santo.

RHCL Grissini in silver tin

These Grissini are hand rolled and come in a variety of flavours. For this offer, we are doing mini grissini instead of traditional long grissini to ensure they travel better. When we visited our family in Italy there was always mini grissini for the children to nibble. I still love grissini today and our hand rolled mini grissini make the perfect nibble.

RHCL Sienna Panforte

Similar to our Chocolate panforte, but made to the traditional Sienna recipe, this is particularly popular at Christmas time. A Sienna specialty, this panforte is rich, dark and dense fruitcake with lots of candied fruit and toasted nuts. This is packaged in our RHCL display box perfect to give as a gift or have on hand ready for guests.

RHCL Polenta, porcini and Fontal savoury slice

Once you have mastered this it becomes the easiest entrée dish you could imagine. We have prepared this for you so all you have to do is pop it in a low to moderate oven and reheat (instructions will be on the packet). Made from the Moretti polenta we make the polenta to traditional methods but spiked with porcini mushrooms and herbs. Let it set in a slice or lamington tray and then top with Fontal and grill. To make it into a light lunch or entree serve with a mushroom ragu or cut into bite size triangles and serve with drinks before dinner.

Ribollita

This traditional thick Tuscan soup is one of Greg's favourites (RHCL Head Chef). It was traditionally made on Friday, the traditional Catholic fasting day, in large amounts so that it could be reheated on Saturday. Thus, it is named Ribollita (reboiled). Ribollita is made with seasonal vegetables, broad beans and Cavolo Nero (Tuscan cabbage). This is enough to serve two and is perfect for a quick meal. As with all our pre-packaged meals it needs to be consumed within 2-3 days after receiving, as it is a fresh product.

Larder things...

We have come up with a variety of condiments and all things Italian for your pantry and fridge.

Lazaris Salsa di Fichi

Produced by the renowned Venetian family company Lazaris, Claudio has produced a new variety of fruit sauces, pastes and salsa to add to the family's very famous mustard fruits. Use the salsa stirred into piccante sauces for pork and duck or rich creamy cheese like Taleggio styles. This fig salsa has a floral taste from the mustard fruit seasoning used in it.

Elsa Riserva Balsamico

This is our most popular balsamic at Richmond Hill Cafe & Larder. We have a very devoted following. Elsa Riserva uses a 20-year-old mother must and is aged for more than 3 years in small barriques. A special and distinctive balsamic with very perceptible flavours of wood, cooked grape must, it is well balanced with a low acidity. It is the type of Balsamic you can sprinkle on ripe strawberries with a sprinkling of black pepper as the Venetians used to do. Add a dash to hot sauces for an intense rich flavour or drizzle over mozzarella, rocket and pears with toasted pine nuts for a winter salad. A great match with rich meats like duck and pork.

Ligurian Taggiasche olives

These tiny Ligurian olives are grown on the steep slopes of the hills in Western Liguria. They are the specific variety Taggiasche. They are a tender fine skinned olive with a full nutty flavour more pointed in shape than other Ligurian olives. The colour of these olives vary according to seasonal variations. They are hand-harvested at high altitude and are a heavy cropping olive of exceptional quality.

Marzano Mandarin Fruit paste.

These quality Italian fruit pastes are ideal to match any cheese platter. These are a dense fruit paste where the fruit has been reduced to produce a paste of rich intensity at a generous size of 330gm. This mandarin paste is also excellent when a dab is stirred into a sauce for duck or pork!

Moretti Polenta

This is the only brand of polenta we use here at Richmond Hill Cafe & Larder, as it is the most consistent in its quality and performance all year round. We use the traditional Bramata which is 100% cornmeal and thus suitable for gluten intolerant gourmands. Cook in the traditional style (see recipes), stir in Fontina and serve with a rich meat ragu or alternatively stir in Gorgonzola and serve with a hearty mushroom ragu beefed up by dried porcini mushrooms.

Naturbosco Funghi Procini

Harvested from the forest of the Arezzo in southern Tuscany, Naturbosco is a small family company that dry and pack the funghi. They are then graded. The variety we are offering is the select grade, meaning the slices are cut from smaller porcini mushrooms. Always re-hydrate your porcini in hot water or stock. Retain this liquid to add to your cooking for added intensity of flavour.

Ferron Carnaroli or Vialone Nano Risotto Rice.

Historically, Italy has been and still is the biggest producer of rice in Europe. The variety grown in the Po Valley of Northern Italy is a Japonica strain. This rice features extensively in Northern Italian cooking, as compared to Southern parts of Italy where pasta is king.

Vialone Nano grains are graded as 'semi-fino' and are the ideal choice in dishes where there is a lot of stock used in the process and you want the grains to be more individual in appearance. The Carnaroli rice is graded as 'super fino' and the appearance is a longer grain than the Vialone Nano. It has a nuttier flavour and is ideal for seafood or wet style vegetable risotto dishes.

The Ferron family has been exporting to Australia for over 18 years. Ferron is a co-operative of growers who maintain the Veronica tradition of crop rotation and agriculture as has been used for generations. Water from underground springs is used for irrigation and is pesticide and herbicide free. The processing method they use ensures starches and vitamins are preserved which is why Ferron rice produces a creamier style risotto.

For this cheese club we are offering both rice varieties for \$25 before your 10% discount, that is two for \$22.50!! This is the best rice you will ever use for risotto.

Shopping List Offer 06 / 05

Other goodies...

Beech's sun dried figs

Barmera, Riverland, South Australia

We had to offer figs of some description as what Italian cheese could be without dried figs. As always, these are sulphur free, moist and chewy. Match with Gorgonzola or a washed rind cheese.

Spanish saffron

First grade saffron from La Mancha in Spain. Always handy to have in the cupboard and vital for making our Risotto Milanese. Only the tiniest amount is needed to release the flavour.

Coulommiers

Ille de France, France

Whole cow's milk white mould cheeses to help fix that white mould craving since white mould cheeses are not an Italian specialty. Creamy Brie style that is not as full as the Fromage de Meaux. Around 500gm each, these are available as a half or whole.

Bleu de Laquille

Auvergne, France

A popular blue made from cow's milk that is both creamy and firm. This is a blue which was offered late last year with great blue flavour without being too salty or creamy. A good eating and/or cooking cheese.

Holy Goat La Luna

Sutton Grange, Victoria

With very few goat's cheeses on this offer, this fresh style goat's cheese is lovely baked in slices, crumbled in mushroom tarts or just eaten by itself. It has a firm, creamy texture with a light blue grey mould. It is nutty, citrus and sweet with a mushroom finish. Individual cheeses of around 130gms.

RHCL Cheesy Mix

We are now offering this product with every offer due to the amazing response from our members. It is a great example of what can be done with Parmesan and hard cheese to create a delicious grown up cheese on toast. (Try it with a hot mustard or RHCL Eggplant Chilli Pickle!)

Grana Padano & Parmigiano-Reggiano

Cow's Milk, Emilia-Romagna, Italy

To be classed as Parmesan, it must be made in 35kg wheels and be made from un-pasteurised skim milk from the areas of Reggio, Emilia, Parma, Modena, Bologna and Mantua. DOC Parmesan will always carry either a Grana Padano or Parmigiano-Reggiano stamped into the rind. As usual, we are offering the Bieme Grana Padano, but as a special treat we are also offering the Cravero brand of

Reggiano. A little more expensive than the Bieme or Rocca brand but, oh my, what a taste sensation. A beautiful Parmigiano-Reggiano with full fruit flavours and nuts and a beautiful salt finish. A creamy style that is also darker in quality reflecting its ageing and grading selection. It is worth trying just to experience the best of all Parmesans. This cheese was stamped '1470' and was made in April 2003. The code translates into the cheese coming from the *Baruffi Ferruccio e Cesare* plant in the commune of *Pavullo in Modena*. The Cravero cheese selected are always made from early autumn or late spring milk to produce the finest in quality and flavour.

wine...

2004 Bollini Pinot Grigio (DOC)

Trentino, Italy

2004 was noted as one of the best vintages in living memory in Trentino and created 2 fantastic wines. This is a classic example of this Italian classic white wine with aromas of pear, flinty and mineral notes and a creamy mouth feel. Vinified and aged in stainless steel with some time on the lees to give further complexity. A great aperitif and food wine. Would match well with the La Tur.

2004 Bollini Merlot (DOC)

Trentino, Italy

This is a fantastic value for money wine with lots of fleshy fragrant cheer and wild berries that are meshed harmoniously with subtle spice and mellow tannins. The wine is aged in French and American oak for 8-12 months, a great match with the Pasti or the Parmigiano-Reggiano.

2004 Teruzzi & Puthod Vernaccia di San Gimignano (DOCG)

Tuscany, Italy

Classic white wine from one of the most avant-garde producers in the region. The wine is clean and fresh with delicate honeysuckle, almond and mineral aromas with a clean refreshing palate. Great match for the Fontal or the Pecorino Stagionato.

2002 A Mano Primitivo (IGT)

Apulia, Italy

This is a wine made in a state of the art winery and a low yield vineyard with old vine fruit giving a classic expression of Primitivo or Zinfandel fruit, as we know it. Easy drinking with lots of lush red fruit and soft tannins, fantastic value. Again, a great match with the Pasti or Pecorino.

1998 Poderi Colla 'Bussia' Barolo (DOCG)

Piedmont, Italy

A classic example of one of the Barolo's most renowned houses, 'Buss', which comes from the hillside vineyards outside the village of Monforte d'Alba. With the bottle age, this colossal wine is full of rich dark fruit with taut structured tannins and savoury earthy undertones. It is drinking well now but will generously reward cellaring. A big wine to match a big Pasti.

2001 Anselmi I Capitelli (DOCG)

Veneto, Italy

Robert Anselmi has 50 hectares set in the heart of the Soave Classico and is well known for his award winning sweet wines. The unctuous I Capitelli is made from botrytis affected and air dried Garganega grapes and has wonderful complexity with honeyed peach fruit and refreshing acidity. The classic match of all time with Gorgonzola Piccante.

1999 Bellavista Brut Rosé (DOCG)

Lombardy, Italy

Something a bit left of field but totally decadent, this Rosé is absolutely beautiful. Made under organic production in a state of the art facility with superior terroir, Robert Parker the US wine critic believes these wines rival top champagnes. With 6 years of bottle age, this rosé is top class with wonderful delicate aromas of wild strawberries and golden delicious apple. It has a taut sinewy palate of berry fruits and sweet almonds with a super fine mousse and bead. An interesting match with the Fontal or possibly the Pecorino, depending on how much you allow it to age.

Bellavista NV Cuvee Brut (DOCG)

Franciacorta, Italy

For those of you not big on rosé bubbles, here is the 90% Chardonnay 10% Pinot Noir from the same producer. It has an aroma of stone fruits that are also reflected on the palate. It has a creamy, yet dry finish with a fine mousse.

2001 Brancia Il Blu (IGT)

Tuscany, Italy

Italians are well known for matching wines with the regional cheese and what better way than to match this serious Super Tuscan red with a Tuscan Pecorino. This wine was first released in 1988 and has earned four Gambero Rosso tre bicchieri since then (like the Jeremy Oliver Annual Australian wine guide and ratings). It is a blend comprising 55% Sangiovese, 40% Merlot & 5% Cabernet Sauvignon. Aged 2/3 in new French oak for 18-20 months, it is a lush and decadent wine loaded with black fruit which will drink well now but will also reward bottle ageing.

2003 Frantella Chianti Colli Sensi (IGT)

Tuscany, Italy

This property is owned by the 2005 Italian Winery of the Year, Felsina. It is located in the appellation area of Chianti Colli Sensi, which is located just south of the Chianti Classico zone. This region is slightly warmer and has a dash of Merlot in the blend. This results in very classy Chianti with rich mid palate cheery fruits, fine tannins and good length. This should match well with our washed rind on this offer.

2004 Bortoluzzi Sauvignon (IGT)

Friuli, Italy

This 20-hectare estate is located on mineral enriched soils that transpose into the fruit, having excellent purity of flavour and texture. It is a wine full of pineapple and honeyed fruit with a full body and long mineral finish. This is a classic match with the La Tur goat's cheese.

2000 'Vigna del Papa' Vin Santo (DOC)

Tuscany, Italy

Finally, I could not let an Italian cheese offer come along with out offering a Vin Santo. I still remember my first Vin Santo and it was after my first meal at Sud in Melbourne. Served with a little almond biscotti and a coffee, it was perfect to dip the biscuit in. Located off the south eastern border of Chianti Classico, this estate has invested recently in new world technology and new viticultural practices to create lower yielding vineyards, thus producing fruit of better intensity. Vi Santo means 'wine of the Gods' as the process requires allowing the grapes to dry to the sugar levels desired, to be pressed and then put in a barrel and left for 3-4 years. Part of the law for this wine is it is not, at any time, to be touched or opened by human hands. Only 20-30 % of the original wine is left. This wine is made from Trebbiano and Malvasia grapes. It has aromas of dried flowers and fruit with a sweet soft palate with great length. The maker describes it as ambrosial in quality.

As a new addition to this cheese club we are including an explanation of Italian wine guides that Trembath & Taylor have kindly given us permission to reproduce for you. We will endeavour whenever possible with new regions or non French or Australian wines to provide you with "Wine Class" notes.

...wine class

The Cheese Club

Invitation to Order Offer 06/05

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

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

Delivery & Payment Details:

Name: _____

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

State: _____ Post code: _____ Contact phone: _____

Is this a permanent address change? - please circle YES / NO

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 06/05 August 2005

1 of 3

| Cheese - Please tick the cheeses and sizes you wish to purchase | Blue Ribbon Size | Essential Size | Price | Total |
|---|--|--|------------|-------|
| La Tur* Approx 200gm a unit | <input type="radio"/> 1 units \$ 16.00* | <input type="radio"/> 1 units \$ 16.00* | \$80.00/kg | |
| Mauri Baitella Nel Cestino* Approx 400gm a unit | <input type="radio"/> 1 unit \$28.80* | <input type="radio"/> 1/2 unit \$14.40* | \$72.00/kg | |
| Pasti * | <input type="radio"/> 400gm \$20.00 | <input type="radio"/> 200gm \$10.00 | \$50.00/kg | |
| Fontal * | <input type="radio"/> 300g \$14.40 | <input type="radio"/> 150g \$7.20 | \$48.00/kg | |
| Pecorino Stagionato* | <input type="radio"/> 400g \$25.60 | <input type="radio"/> 200g \$12.80 | \$64.00/kg | |
| Gorgonzola Piccante * | <input type="radio"/> 300gm \$16.50 | <input type="radio"/> 150gm \$8.25 | \$55.00/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 |
|--|-----------|---------|----------|-------|
| Ossi di Morti | Min 200gm | \$12.50 | | |
| RHCL Grissini in a silver tin | 200gm | \$14.00 | | |
| RHCL Sienna panforte in our re-useable gift box | Min.350gm | \$19.90 | | |
| RHCL Polenta, Porcini & Fontina savoury slice | 2 pieces | \$7.00 | | |
| Ribollita | Serves 2 | \$15.00 | | |
| Lazaris Salsa di Fichi | 200gm | \$10.50 | | |
| Elsa Riserva Balsamico | 250ml | \$49.00 | | |
| Ligurian Taggiasche olives in olive oil | 250gm | \$13.50 | | |

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

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

| 2. Our Larder Favourites (continued) | 2 of 3 | Price | Quantity | Total |
|--------------------------------------|----------------------|-----------------|----------|-------|
| Marzano Mandarin fruit paste | 300gm | \$15.80 | | |
| Moretti traditional Polenta | 500gm | \$4.50 | | |
| Naturbosco Funghi Porcini | 50gm | \$18.00 | | |
| Ferron Rice Carnaroli | 1kg | \$13.50 | | |
| Ferron Rice Vialone Nano | 1kg | \$13.50 | | |
| Ferron Rice special | 2 x 1kg | \$25.00 | | |
| Beech's Sundried figs | 250gm or 500gm | \$52.00 kg | | |
| Spanish Saffron | 1 gram | \$6.80 | | |
| Coulommiers | ½ unit or whole unit | \$13.00/\$25.00 | | |
| Bleu de Laquille | 250gm or 500gm | \$48.00 | | |
| Holy Goat La Luna | 120gm unit | \$13.00 | | |
| RHCL Cheesy mix | 350 gm | \$11.50 | | |
| Bieme Grana Padano | 250gm or 500gm | \$43.00 | | |
| Cravero Parmigiano Reggiano | 250gm or 500gm | \$69.00 | | |

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

| 3. Wine List | 3 of 3 | Price | Quantity | Total |
|--|--------|----------------|----------|-------|
| 2004 Bollini Pinot Grigio, Trentino, Italy | | \$21.00/750m | | |
| 2004 Bollini Merlot, Trentino, Italy | | \$18.90/750m | | |
| 2004 Teruzzi & Puthod Vernaccia di San Gimignano, Tuscany, Italy | | \$26.50/750ml | | |
| 2002 A Mano Primitivo, Apulia, Italy | | \$19.90/750ml | | |
| 1998 Poderi Colla 'Bussia' Barolo, Piedmont, Italy | | \$118.00/750ml | | |
| 2001 Anselmi I Capeitelli, Veneto, Italy | | \$56.75/375ml | | |
| 1999 Bellavista Brut Rose, Lombardy, Italy | | \$123.00/750ml | | |
| Bellavista NV Cuvee Brut, Lombardy, Italy | | \$75.50/750ml | | |
| 2001 Brancia Il Blu, Tuscany, Italy | | \$125.00/750ml | | |
| 2003 Frantella Chianti Colli Sensi, Tuscany, Italy | | \$32.00/750ml | | |
| 2004 Bortoluzzi Sauvignon, Friuli, Italy | | \$33.00/750ml | | |
| 2000 'Vigna del Papa' Vin Santo, Trentino, Italy | | \$61.50/500ml | | |
| | | | | |
| | | | | |
| | | | | |
| 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) | | \$15.00 | | |
| Freight and Packaging 5kg box (packaging weighs 2.4kg) | | \$21.50 | | |
| TOTAL | | | | |

Please make allowances in your weight calculations for packaging (see above weights).

Please note that the Essential size cheeses will fit into the 3kg Box.

Freight and packaging will always be calculated at the cheapest possible rate.

For larger orders please allow for a 5kg box.

Prices include GST where applicable.

48-50 Bridge Road Richmond Victoria 3121 Australia
 Telephone 61 3 9421 2808 Facsimile 61 3 9421 2818
 Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au