

# Richmond Hill Cafe & Larder

## The Cheese Club

Offer 02, 2007

Easter

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*"Here comes Peter Cottontail,  
Hoppin' down the bunny trail,  
Hippity, hoppity,  
Easter's on its way."  
(Written by Steve Nelson and Jack Rollins, 1950)*

We may not be Peter Cottontail or the Easter Bunny, but we do bring goodies of the bovine nature to you all. Easter is one of our most popular Cheese Clubs for the year, as it is a great time to catch up with family and friends after a busy beginning to the school year. Hopefully, this Easter will bring cooler days and nights, and as we all wish, rain. Unfortunately, the lack of rain has started to have an effect on the Australian farmhouse cheese industry.

This year our Easter offer includes a cheese that sold out instantly on a Cheese Club offer last year. So back by popular demand, this decadent number is sure to be the star of this offer. We have some fantastic individual goat's milk cheeses from the Loire, as well as a local fresh curd. Also on offer is a wonderful blue from the Auvergne region, a delicate washed rind from the Alsace region, and for the first time, an aged cow's milk cheese from the famous affineur, Luigi Guffanti.

If you receive your deliveries at home, you will notice a yellow sticker on the packaging. If the delivery is to your work address, there will 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 arrange for your cheese to be delivered to a work address, where it must be signed for. Please let us know if the address you provide means we do not have to use an ATL. If so, please write in the delivery address section: the business name, business hours and full name of a contact person 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. It also helps to ensure your cheese is being delivered carefully and as specifically instructed.

Did you know you can receive this newsletter as an email? Recently a few members have not been receiving their newsletter emails, and this seems to happen when servers update their spam facilities and the Cheese Club email gets spammed out. To avoid this, simply list us as a contact in your address book. A reminder of our email address – [thecheeseclub@rhcl.com.au](mailto: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 directly.

**Closing date for orders in this offer is Wednesday the 28<sup>th</sup> March.** We will be **sending your cheeses to you on Monday 2<sup>nd</sup> April.** If they have not reached you by Wednesday lunchtime, please contact Palma on 03 9421 2808 (ext 2).

For those of you coming to Melbourne for the Melbourne Food and Wine Festival, come and check out our stall at Southbank on Saturday 24<sup>th</sup> and Sunday 25<sup>th</sup> April. Offer 03, 2007 is also not too far away and has lots of beautiful treats to celebrate a special day in May. From the RHCL Cheese Club Team, a very Happy Easter to all our Cheese Club members.

The Cheese Club Team

# Invitation to order Offer 02, 2007

## What is in this offer?

Blue Ribbon Size	Essentials Size
<p><b>2 x 250gm units</b>  <b>Meredith Dairy</b>  <b>Fromage Frais</b>            Goat's milk, fresh curd            Meredith, Victoria</p>	<p><b>1x 250gm units</b>  <b>Meredith Dairy</b>  <b>Fromage Frais</b>            Goat's milk, fresh curd            Meredith, Victoria</p>
<p><b>2 x 175gm units</b>  <b>Sevre &amp; Belle Capribelle</b>            Goat's milk, surface ripened            Celles-sur-Belle,            Poitou-Charentes, France</p>	<p><b>1 x 175gm units</b>  <b>Sevre &amp; Belle Capribelle</b>            Goat's milk, surface ripened            Celles-sur-Belle,            Poitou-Charentes, France</p>
<p><b>300gm x Rouzaire Truffle Brie*</b>            Cow's milk, white mould            with black truffles            Seine-et-Marne, France</p>	<p><b>150gm x Rouzaire Truffle Brie*</b>            Cow's milk, white mould            with black truffles            Seine-et-Marne, France</p>
<p><b>2 x 250gm units</b>  <b>Le Chatzely</b>            Cow's milk, washed rind            Alsace, France</p>	<p><b>1 x 250gm units</b>  <b>Le Chatzely</b>            Cow's milk, washed rind            Alsace, France</p>
<p><b>400g x Luigi Guffanti</b>  <b>Toma Valle Antigoria*</b>            Cow's milk, cooked pressed curd            Ossola, Italy</p>	<p><b>200g x Luigi Guffanti</b>  <b>Toma Valle Antigoria*</b>            Cow's milk, cooked pressed curd            Ossola, Italy</p>
<p><b>400g x Bleu d'Auvergne (AOC)*</b>            Cow's milk, blue            Auvergne, France</p>	<p><b>200g x Bleu d'Auvergne (AOC)*</b>            Cow's milk, blue            Auvergne, France</p>
<p><i>*Please note that price is per kilogram only.            Actual weight and cost may vary slightly.</i></p>	<p><i>*Please note that price is per kilogram only.            Actual weight and cost may vary slightly.</i></p>

### How to order

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

**Deadline for ordering is Wednesday 28<sup>th</sup> March.**  
**You will receive your order on, or soon after,**  
**Tuesday 3<sup>rd</sup> April.**

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](mailto:thecheeseclub@rhcl.com.au) Web [www.rhcl.com.au](http://www.rhcl.com.au)

# The Cheese Club

## Cheese Notes Offer 2, 2007

### Meredith Dairy Fromage Frais

**Goat's milk, fresh curd**

**Meredith, Victoria**

This offer includes a variety of cheeses that can be used in many different ways. Fromage frais is one of the most versatile cheeses around, and can be served from breakfast to dessert. Meredith Dairy is currently the largest producer of sheep and goat's milk cheese in Australia. Their creamy yoghurt is legendary, along with the marinated Chevre (many of you know and love it), and the Meredith Blue. Their aim is to "produce world class unique farmhouse cheese using the best Australian sheep and goat's milk" (<http://www.meredithdairy.com/>). As a true farmhouse cheese only milk from their herd of British Alpine, Toggenburg and Saanen crossed goats is used, and the cheese making process begins within one hour of milking.

Directly translated from French, fromage frais means 'fresh cheese'. It originated in Northern France and Belgium. Traditionally, fromage frais is the basis of any cheese. Rennet and a starter culture are added to the selected milk. However, once the curd has formed it is not allowed to solidify, but is stirred to create a creamy velvety texture. Fromage frais is virtually salt free, or made with the merest hint of salt, and it is one of the cheeses that can be made at home.

The lack of salt in fromage frais allows the cheese to be used in a number of ways. Use it as part of a breakfast with honey, cinnamon and walnut bread, or a heavy rye bread with fresh tomatoes and basil. Or try it crumbled over a salad or on roasted pumpkin. For lunch, serve on bruschetta with smoked salmon or toss into drained pasta with fresh herbs and lemon zest. Use it to replace ricotta in a vegetarian lasagne, and for dessert you can add it to double cream to produce an alternative to traditional cream. Serve with fresh fruits, or mush berries into it and serve with shortbreads or sables. The use by on this fromage frais will be around the April 21<sup>st</sup>.

### Sevre & Belle Capribelle

**Goat's milk, surface ripened**

**Celles-sur-Belle, Poitou-Charentes, France**

In the past we have offered the big brother of this cheese, and for this Cheese Club offer we have a new addition to the Sevre & Belle range... Capribelle.

When referring to the cheese-making process, there are generally two methods – *fermier*, which is industrial-made cheese, and *artisanal*, meaning it is made on the farm. Most of the cheese makers in the Centre region of France are *artisanal* makers, while the *fermier* makers are situated in the Poitou-Charentes region. In fact, Poitou-Charentes is responsible for producing 80% of all goat's cheese in France. Goats were introduced to the South-West of France in significant numbers following the Saracen invasion in the 7<sup>th</sup> century.

Today, Sevre & Belle is one of the better industrial producers in the Poitou-Charentes region. It was founded in 1893 as a small cooperative of farmers around the village of Celles-sur-Belle, South of the Loire River in the West of France. Situated in the département of Deux-Sèvres, Sevre & Belle has adapted with the times but has upheld traditions in making cheese. Sevre & Belle has deliberately restricted its size so it can continue its pursuit of excellence and quality.

Capribelle is a geotrichum version of the AOC cheese St Maure de Touraine. St Maure is made with a straw through the middle, which Capribelle does not have. Geotrichum is sometimes called 'toad skin' mould, and it is used in the manufacturing of white mould and washed rind cheese. Geotrichum helps draw the moisture from the curd as it matures. The approximate affinage time of these cheeses is about 6 weeks. The mould creates a yeasty flavour in the cheese that balances the natural acidity of goat's cheese. The milk is coagulated slowly in basins of 100 litres and it is hand ladled into its mould. Because of its size it does not need a straw through the middle, and it tends to be a more dense curd and less likely to break down like a St Maure. These little Capribelle could be baked whole in the oven and served on a salad of frisee with toasted hazelnuts and drizzled with morello cherry vinocotto or hazelnut vinaigrette.

## Rouzaire Truffled Brie\*

**Cow's milk, white mould, truffle infused**

**Seine-et-Marne, France**

Last year this cheese was added to our offer as a shopping list cheese, and it created quite a stir! With so many people eager to try it, we decided to wait until it was a time for family and friends to get together and for the weather to be slightly cooler. Unfortunately, we will not be able to send this one at Christmas time because it is just too hot.

Created by one of our favourite producers, the Rouzaire affineurs, it is a truly decadent cheese. Developed by Marc Rouzaire, this relatively new cheese started its life as a Brie, before being changed into a triple cream. Like most cheese, the Rouzaire Truffled Brie begins with rennet, to which culture is added to form the curds. Unlike fromage frais, the curd is not stirred but is drained before being gently scooped into its moulds. This is done in several layers using a traditional ladle called a 'pelle à brie'. The cheese is then allowed to drain for around 18 hours before it is removed from the mould. (Each maker uses different times and quirks in production, which is one of the factors that makes each cheese unique). When the cheese is removed from its mould, a salt is rubbed over the surface, and the white mould (*Penicillium candidum* or *Penicillium camemberti*) is applied. Mould is often applied by spraying it on the cheese, and this is why most white moulds are produced completely separate to other cheeses to ensure 'foreign' moulds do not incubate.

The cheeses are left to ripen for a minimum of four weeks. As they ripen, they break down from the outside. The thicker white moulds, such as Coulommiers and Fougères, ripen less evenly and you will often be left with a cheese that can be runny under the surface with a chalky middle. This is called the *l'âme*, or soul of the cheese. Some regions of the Île-de-France like this particular chalkiness in their white mould cheeses. If left for a long period of time the cheese will almost completely break down, and if it is allowed to sit for a year, it becomes an unusual specialty called Brie Noir.

But back to the Rouzaire Truffled Brie. After four weeks in the underground maturation rooms, the cheese is halved horizontally and covered with slivers of black truffles, crème fraîche and mascarpone. It is then sandwiched back together and matured for a further month, allowing the added components to integrate. The result is a rich and unctuous cheese, with a triple cream texture and a fully integrated truffle taste. When cut, this Truffled Brie has a distinctive black fleck centre stripe, and the top and bottom are gently influenced in colour by the truffle. The taste is earthy, with the amazing rich creaminess of a triple cream balanced by the body of a Brie. Serve it with a good crusty baguette and fine champagne. There is limited quantity of this cheese, so it is first in first served!

## Le Chatzely

**Cow's milk, fresh curd**

**Alsace, France**

A very new cheese on the Australian market, this one comes from the producer of the Fleur de Sereau, which featured in our last offer. Because of its different size and wrapping, this cheese is much milder than the Fleur de Sereau. It is a lot like Livarot, only denser and it is creamy white in colour. This is a regional specialty produced by the Haxaire dairy. A small rectangular cheese, Le Chatzely comes in its own box and can either be eaten as is or baked in the oven.

The Haxaire dairy is the only dairy in the Alsace to manufacture and ripen its Munster from raw milk. Traditionally, in the Welche district of Alsace, a 'la graine' farm referred to a secondary farm situated up in the mountains. During the warmer months, the farmers would live there and tend the animals as they enjoyed the rich mountain flora. Haxaire have called their modern dairy "La Graine au Lait" as it faithfully follows traditional and authentic methods of manufacturing, just as the farmers of 'la graine'.

Jacques Haxaire is doing much to continue the strong traditions of the region. The current dairy, which was newly constructed in 1996 outside Lapoutrie in the Haut-Rhin département, is a partnership of 25 farmers. The partnership has evolved from the Haxaire family firm, who have been manufacturers since 1929. Because of this cooperative approach, there is a need for all to follow tradition to create the best product.

Traditionally, the breed of cows used to produce any cheese in the Alsace is the Vosges cow. It is a small, sturdy black and white animal perfectly suited to the mountain pastures. A Vosges cow can produce 20-30 litres of milk a day. To produce this, the animal needs to drink between 60-75 litres of

water a day, as well as chew 60kg of cud (grass, hay, etc...). Eight litres of milk is used to produce a single 1kg Munster.

Haxaire dairy has its own tankers to collect the milk and return it directly to the dairy, where it is carefully emptied into the vats and then heated to 32°C. This is the beginning of the cheese making process. One of the special parts of the process at Haxaire is the ripening of fresh or green cheeses next to mature cheeses. The ripening of the cheese is a delicate operation and needs to be done with great care in the ripening rooms before being transported to maturation caves. If you were to taste this cheese while it is young, it would be acidic. This acidity is part of the process that encourages the yeasts and mould to penetrate its young pate. After a few days there is a distinctive smell of sweet apples. It is then that the cheeses are brushed and wiped. If Chatzely was to be made as a true Munster, it would be dutifully brushed and scraped over the next 21 days to develop the distinctive russet red (*rousseau* as it is named in French). Munster cheese is generally moistened with a salt brine to encourage this. Once it is at its distinctive colour, it is transported to the Caves de Affinage (ripening rooms) where as they reach perfect condition they are packed for distribution. As an AOC cheese these manufacturing and maturation procedures must be followed for an AOC Munster to be produced.

Le Chatzely is an experimental cheese and it does not have an AOC symbol. However, it is the inventive nature of cheese-makers that gives us the opportunity to provide you with these new and unusual cheeses. Taste wise, this cheese is different to a Munster. Much firmer and denser in texture, it is almost like a white meat. With a much more subtle and delicate flavour than a Munster, Le Chatzely is a cheese that will match well with beer and rye breads and could be used in piadina with a touch of chilli to create a luscious melt. Or simply remove from the wrapping and bake it in its box.

## **Luigi Guffanti Toma Valle Antigoria\***

**Cow's milk, cooked pressed curd**

**Ossola, Italy**

This is the first time we have been able to offer Luigi Guffanti cheese in Australia. Guffanti has been stocked at the famous Dean & DeLuca food emporium in New York, and in many London establishments. This cheese is a true cheese of the mountains in that it comes from a region high up in the Piedmont Alps on the Swiss border. These cheeses are often hard to define as they are still made by local farmers and then sold to a local fromagerie.

The method of producing these mountain cheeses is one of a disappearing art, and the Guffanti Company is playing an important role in keeping it alive. These days it is rare to receive cheese of this quality. Luigi Guffanti started the Guffanti Company in 1876. He began his career as an affineur of Gorgonzola. He purchased an old silver mine in Valganna, which is in the Varenese province in Lombardy, the lakes district of Italy between Lake Maggiore and Lake Como. The mine, which has a constant year round temperature and humidity, enabled Luigi to produce cheese of exceptional quality. In the 1900's, the sons, Carlo and Mario, started to export to the Americas. They now also export to Australia. The years of skilled affinage of Gorgonzola have been extended to the Toma cheeses of the Ossola Alpine pastures and other Italian regions from small proud producers of the various provinces. In the 1900's, the mountain cheese would come down to the town of Aroma, where the company is situated, via boats that sailed through Lake Maggiore and its tributaries.

Toma Valle Antigoria is from an area high up in the Italian-Swiss Alps from the Ossola Valleys, which is North of Lake Maggiore and falls into the province of Piedmont. The most famous cheeses of this region are the Brazani, Bettelmatt and Formaggi de Mut (mountain cheese), and these cheeses are still under consideration for DOC status.

This particular cheese is made all year round, which means it cannot be classified as a mountain cheese, hence its name is Toma (the shape of the cheese), Valle (the valley), and Antigoria (a region in the Piedmont Alps). These particular cheeses are handmade by locals. The Guffanti Company regularly sends out its buyers to check on the standards and the cheeses that are available. Finding particular information about where these cheeses are is nearly impossible due to the artisan nature of this industry. During the Summer months in the region, the cheeses that are made in the high alpine pastures are the most sought after for their unique tastes. Needless to say, they are generally made using raw milk, and even though laws have changed, very few Italian raw milk cheeses can be imported.

In the Ossala dialect, the expression 'homemade', which these cheeses are, actually means they are made down in the valleys in their Winter homes, not in the high mountain huts of their Summer grazing pastures. Guffanti's long and close relationship means they have access to reputable individual makers. These are usually the same people that make the rare and sought after mountain milk cheeses of Summer. It is important to distinguish that the milk of these 2 different places creates very different cheese. The valley milk lacks the taste of the amazing mountain flora which makes mountain made cheese so magical.

Because each cheese is handmade, the tastes will vary from wheel to wheel. These cheeses have a firm texture but with little 'eyes' or air pockets. They have a very light floral flavour with hints of grass, hay and stable flavours. Unless you have travelled high in the Italian Alps and eaten at a local trattoria, this is as close as you will get to amazing mountain milk cheese of Italy. Gustare!

## **Bleu d'Auvergne (AOC)\***

**Cow's milk, blue**

**Auvergne, France**

Hailing from the home of Roquefort, this cheese is far more approachable as a blue. The blue in this cheese, with the combination of the cow's milk, tends to make a far gentler and less piquant blue. It is still salty and tart but without the same 'ka-pow' factor of Roquefort.

Bleu d'Auvergne comes in many different sizes, but is generally imported into Australia in 2kg wheels of about 8-10cm in height. Smaller versions vary from around 350gm up to 1kg. Bleu d'Auvergne can use either raw or pasteurised milk. Even though the Australian laws regarding raw milk have changed, we still only receive the pasteurised version. Up until about 1960, most milk was still *lait cru* (raw milk). In 1997, over 8,000 tonnes were produced with about 122 tonnes being made with raw milk. Both industrial and cooperative makers make Bleu d'Auvergne. Under AOC law granted on 7 March, 1975, it must be made in specific areas of the Auvergne and have minimum affinage of 4 weeks for cheese over 1kg and 2 weeks for those under 1kg. In 1989, it was amended to allow a greater area to encompass the AOC. One of the regulations of this cheese is that it must be wrapped in foil during maturation to stop a rind from forming.

Originally Bleu d'Auvergne was made only from the milk of the mountain dairy breeds of Aubrac, Salers, Ferrandis and Causses cattle. The cheeses were traditionally produced in the Massif Central, an area characterised by rich volcanic soil. Records show that it was first made in 1850 when a peasant farmer in the areas of Laqueuille (as in Bleu de Laqueuille) inoculated his curd with rye bread moulds and then stabbed the drained cheese with a needle as he tried to replicate Roquefort. The area also produced Cantal, and since Cantal requires a large amount of milk, Bleu d'Auvergne became a popular cheese to produce.

Under AOC law, the mould used to inoculate the curd is *Penicillium glaucaum*. This is the mould used in most of the Auvergne blues, such as Fourme d'Ambert and Bleu de Laqueuille. Under changes to the law in 1986, *Penicillium Roqueforti* can now be used. The milk is heated to 28-33°C, a starter culture added and then renneted. The penicillium can be introduced at this stage or directly added to the curds before moulding. Coagulation takes 30-70 minutes. The resultant curd is cut into 1cm pieces to assist draining and the curd is stirred periodically until it has distinct separate grains. Once drained, it is ladled into moulds. The unmoulded cheeses are kept in a room of 18-28°C for 1-2 days with frequent turning and washing. It is then rubbed with salt for several days or placed in a brine bath at a temperature of 10-20°C. After this the cheese is pierced to allow penetration of the mould. Cave affinage is then carried out between temperatures of 6-12°C for as little as 14 days and up to a month, depending on the size of the wheel. After this time the wheels we receive are wrapped in foil and allowed to age for 3 months to develop an even spread of the moulds. The resultant cheese is moist and slightly crumbly with a tart salty finish. These spicy tart flavours are balanced by hints of grass and flowers. It matches well with nuts, raw mushrooms and apples. It can be enjoyed with full-bodied red wines such as a Cahors, Côtes-du-Rhône or Chateauneuf-du-Pape, Port and Sauternes.

## food ideas...

### **Rustic Eggplant, Zucchini & Goat's Cheese Tart with Caramelised Onion**

From *Australian Gourmet Traveller*, February 2003. Instead of Heidi Gruyere, try using some Toma Valle Antigoria. Serves 4-6 people.

**225g (1½ cups) plain flour**

**125g cold unsalted butter, chopped**

**1 eggplant (about 300g), cut crossways into 1cm thick rounds**

**3 zucchinis (about 300g), cut lengthways into 1cm thick slices**

**1 small red capsicum, seeded and cut lengthways into 2cm thick slices**

**Olive oil**

**125g goat's curd**

**50g Heidi Gruyere, grated**

**Baby rocket leaves**

**2 teaspoons lemon-pressed extra virgin olive oil**

**Thinly sliced prosciutto, optional, to serve**

#### **Caramelised onions:**

**2 tablespoons olive oil**

**3 Spanish onions (about 450g), thinly sliced**

**2 teaspoons brown sugar**

**1 tablespoon balsamic vinegar**

**½ teaspoon thyme leaves**

#### **Method**

Process flour, butter and a pinch of salt in a food processor until mixture resembles coarse breadcrumbs. Add 1/3<sup>rd</sup> cup iced water and process until it comes together. Form into a disc, wrap in plastic wrap and refrigerate for 30 minutes.

Brush eggplant, zucchini and red capsicum with olive oil and char-grill, in batches, until browned.

Roll out pastry on a lightly floured surface into a round, about 5mm thick (round can be irregular in shape – it will look more rustic!).

Place on a lightly greased oven tray and spread with goat's curd, leaving a 2cm border.

Top with char-grilled eggplant, zucchini and capsicum and fold over pastry to form an edge.

Bake at 200°C for 30 minutes, then remove from the oven, sprinkle with Gruyere and return to oven for another 5 minutes.

Meanwhile, for caramelised onions, heat olive oil in a saucepan and cook onions, covered, over low heat for 20 minutes, stirring occasionally, until very soft. Add brown sugar and vinegar, and cook uncovered for 5 minutes or until onions are very soft and caramelised, then stir in thyme and season to taste.

Serve wedges of tart topped with baby rocket leaves tossed in lemon-pressed oil, with a spoonful of caramelised onion and slices of prosciutto, if using, to one side.

### **Goat's Cheese on Salad Leaves with an anchovy dressing**

From *The Cooks Companion*, Stephanie Alexander, Penguin Books, 2004.

**8 slices breadstick**

**½ cup extra virgin olive oil**

**2 cloves garlic**

**8 slices fresh goat's cheese (substitute Capribelle here and double the quantity)**

**1 egg, beaten**

**1 cup fine breadcrumbs**

**2 anchovy fillets, finely chopped**

**2 handfuls small salad leaves, washed and dried**

**40gm butter**

**2 tablespoons freshly chopped parsley**

**2 teaspoons freshly snipped chives**

**Freshly ground black pepper**

## **Method**

Brush breadstick slices with 1 tablespoon of the oil.

Bake or grill quickly until golden on both sides, then wipe with 1 cut clove of garlic. Set aside.

Roll each slice of goat's cheese in egg.

Press a generous layer of breadcrumbs onto each slice of cheese and refrigerate until needed.

Put anchovies into a bowl resting over a saucepan of simmering water. The anchovies will melt into a cream. Remove and set aside. Roll salad leaves in a clean cloth. Refrigerate until needed.

When ready to serve, divide salad leaves between 4 slightly warmed plates. Divide breadstick croutons between the salads. Finely chop remaining garlic clove. Heat butter in a non-stick frying pan and cook crumbled slices of cheese on both sides until golden, turning very gently with a wide spatula. Slip cheese onto salad leaves. Add chopped garlic to frying pan and sauté for 1 minute. Stir in melted anchovies, remaining oil and herbs. Remove at once from the heat and spoon over salad leaves and cheese. Grind pepper over and serve as a first course.

## **Other serving ideas....**

Meredith Fromage Frais: -

Add a dollop onto a rich soup like Jerusalem artichoke and cauliflower with truffles

On a bruschetta with smoked salmon

Baby beetroot, wilted spinach, goat's curd and mint as a side dish for lamb

Spread on toasted sourdough with olive tapenade and basil leaves

Bleu d'Auvergne: -

Crumble over mashed potato and pop into a low oven for it to melt

Crumble in a cauliflower soup with a drizzle of pomegranate molasses

# **Shopping List Offer 02, 2007**

## **From the RHCL kitchen...**

### **Country Style Nut Loaf**

Based on one of those recipes that has been handed down through the generations, this is a good old-fashioned nut loaf. As a girl growing up in the country, Mum had a collection of old soup cans that had been well boiled over the years in producing her date and nut loaf. However, these days people have less time to spend on cooking, so baked versions of the old fashioned steamed recipes have been developed. We are making our nut loaf with a mixture of pecans, macadamia and walnuts, along with succulent dates. The 400gm loaf will be vacuum packed so it can be popped in the fridge to extend its shelf life.

### **RHCL Blinis**

The party saviour! Made from a traditional yeast buckwheat mix, this is perfect to have on hand for drop-in guests. Heat the blinis in the oven or lightly pan-fry, and top with crème fraîche and caviar. Or for a little less luxury, top with sliced smoked salmon or other smoked fish and a sprinkle of capers.

## **Our favourite things from the larder...**

### **Kennedy & Wilson Easter Eggs**

*Yarra Valley, Victoria*

As always it is not Easter without the Easter bunny hopping in. This year we have our favourite Kennedy & Wilson Easter eggs on offer. Gorgeously presented in colourful papers and funky ribbons they come in 2 sizes for us to send; a 50gm and a 100gm egg available in white, milk or dark chocolate. We also have delicious 25g milk chocolate chickens that are 8cm high, 7cm long and a base of 5cm. Kennedy & Wilson chocolate is incredibly smooth and fruity due to high quality of cocoa solids and the amount of time that Didier Cadinot, the head chocolate maker, spends conching the chocolate. Or why not try making your own Easter goodies using Kennedy & Wilson couverture chocolate available as milk or dark in a 200gm block.

## **Farmed Russian Caviar**

*Siberia, Russia*

For eggs of a totally luxurious nature we have authentic Russian caviar. This is genuine un-pasteurised caviar. We are offering the farmed version, however we are also able to get the wild variety. (If you are interested please contact Palma directly).

Our suppliers are Friend & Burrell, Australian importers of luxury and specialty foods. They only import fresh caviar, as frozen caviar tends to get tough. Genuine caviar is the roe of freshly caught female sturgeon, and Friend & Burrell caviar is imported under Australian Government CITES Number 2006-AU-471002. Unopened jars or tins may be kept in a refrigerator for several weeks but, once opened, should be consumed within a few hours. Our caviar is farm-raised Ossetra Acipenser Baerii (Siberian Sturgeon). This product comes from wild-caught Siberian sturgeon raised on aqua farms that are regulated with respect to animal welfare, health and the environment. The large black grains have a delicate nutty flavour. The current stock has a shelf life until 30 April, 2007, and the wild caviar has a shelf life to the end of May 2007. When we send the caviar it will be next to the ice and also in its own little ice envelope.

Caviar is a delicate item and should be removed from the fridge 10-15 minutes before serving. Ideally, the jar should be served on ice. Of course the finest champagne possible should be served with it! Caviar is usually served using mother of pearl or gold-plated utensils. Never use metal objects to serve it, as silver or other metals will affect the taste. Caviar is traditionally served with crème fraîche on blinis or with freshly made Melba toasts.

## **RHCL Orange Chocolate Jam**

### **RHCL Watermelon & Rose Petal Jam**

In every offer we like to bring a little bit of Richmond Hill Cafe & Larder to your home. These 2 jams are both favourites that will keep the kids and Nanna happy on Easter Sunday. The Watermelon & Rose petal jam is more like a jelly-style preserve, with the pulp of watermelon suspended in it. It's a light floral jam, yet not sickly sweet. Perfect in between sponge cake with cream, on scones with clotted cream or as a glaze for Middle Eastern style roast meats. It would be an interesting counterpoint to the richness of the washed rind. The Chocolate Orange is made with couverture chocolate and candied orange peel. This could be stirred into softened vanilla ice cream or on hot cross buns. It has been a side dish with our croissants in the cafe for quite some time. We are, however, about to introduce something different with our croissants, so stay tuned.

## **RHCL Beetroot & Orange Relish**

### **RHCL Spiced Peaches**

We chose these 2 savoury preserves for their versatility and ability to go with the hard and washed rind cheeses in this offer. Spiced peaches are infused in cardamom syrup and are fantastic with ham or roast chicken or turkey. Try the Le Chatzley with the spiced peaches, or serve the spiced peaches with the Stilton to accentuate the savoury nature of the blue. The beetroot and orange relish will go well on the side of an antipasto platter or with peppery or bitter salad leaves. The orange in the beetroot relish will also lift the floral characters of the Toma Valle Antigoria.

## **Beech's Sun Dried Pears & Figs**

*Barmera, Riverland, South Australia*

I can hear the cheers of delight all over the country from many of our Cheese Club members who are addicted to these fruits. Dried slowly and without the use of sulphur so their flavours are captured, they are succulent and moist. Try the pears with the Chatzely or the Toma Valle Antigoria, and the figs with the Bleu d'Auvergne or stuffed with fromage frais. Pop the figs in a dish, drizzle with some Muscat or Port, cover and warm at a low heat for a quick and easy dessert to serve with ice cream.

## **Lescure French Butter**

*Poitou, France*

What better way to start Easter morning than with a freshly baked Hot Cross Bun spread with lashings of beautiful French butter and RHCL Chocolate Orange jam! Lescure butter is from Poitou-Charentes in Western France, and is AOC protected. We have 250gm unsalted butter rolls and 250gm blocks with Atlantic sea salt flakes. This is a great way to remember what real butter tastes like!

## **RHCL Cheesy Mix**

How much cheddar goes into a batch of cheesy mix? A lot! Always available for our Cheese Club customers, the RHCL cheesy mix is perfect to pop into the freezer now so it's ready to use over the Easter break. It's available in a 350g tub, ready to grill, and be sure to try it with our eggplant and chilli pickle underneath, a firm favourite.

## **Parmigiano-Reggiano (DOP)\***

*Cow's Milk, Emilia-Romagna, Italy*

We are currently stocking the Pieffe brand from Reggio Emilia. Pieffe has been producing and trading Parmigiano-Reggiano since 1907, and was started by Pietro Fanticini Snr. He worked in the family dairy in Villa Sabbione, which is still the site of production today. Over 50% of all Pieffe products are exported internationally. The current cheese maker at the factory has been producing cheese for the family for over 40 years! Pieffe also ripen the Parmigiano Reggiano for other dairies. The third generation of the family, Dr. Pietro Fanticini, personally selects and grades every wheel of cheese, which is a highly demanding and technical skill. Each wheel bears the metal badge to authenticate that it is Pieffe Parmesan.

## **Colston Bassett Stilton**

**Cow's milk, blue**

*Nottinghamshire, England*

Many of you are always excited to see this blue as a shopping list favourite. With an extra delivery of Stilton after Christmas, we thought it would be a good counterpoint to the Bleu d'Auvergne. As always, try it with a good Port, rich sticky wine or a sparkling red for something different.

## **Petit Basque with Paprika\***

**Sheep's milk, cooked curd**

*Basque-Pyrénées, France*

When we ordered the Petit Basque for our Christmas offer last year, we ordered some extra so we could mature them and offer them to you at a later date. This allows you to see how ageing in a controlled environment can change the flavours of a cheese. The extra 3 months ageing has intensified the flavours. There is amazing caramel flavours with a rich nuttiness. The Petit Basque now weigh around 500gm and are available as a whole or a half.

## **wine...**

Martin Fortune is back with a new selection of wines for you to try over the Easter break. The wines featured here have been chosen to compliment the variety of flavours of this offer.

## **2006 Krinklewood Semillon**

*Hunter Valley, New South Wales*

This wine was handcrafted using only the premium free-run juice, together with fermentation at cool temperatures to retain the fresh lively fruit characteristics that typify a classic dry Hunter Semillon. Pale straw in colour with a concentrated bouquet of citrus, lemongrass and lime blossom. The palate has a tight, crisp structure with vibrant acidity and with a zingy long finish. To be enjoyed young and fresh, or left to develop for several years.

## **2006 Fairhall Downs Pinot Gris**

*Marlborough, New Zealand*

This is a single estate-grown wine, hand-harvested from low yielding vines from a season that produced exceptionally intense fruit flavour and fresh natural acidity. Only those barrels that meet the required standard are selected for the Fairhall Downs label, with the remaining wine being declassified and sold as bulk wine. This is a style designed to express their inherent and unique characters of the vineyard. This wine was fermented in both stainless steel and seasoned French Oak barriques, using indigenous yeast and fine lees ageing for 6 months prior to bottling without fining. The result is a wine with decadent texture, alluring complexities of ginger, spice and pear, and a crisp mineral acidity. It can be enjoyed in its youth, but will intensify with 5 to 10 years of careful cellaring.

## **2005 Churchview Estate**

### **"The Barton" Reserve Chardonnay**

*Margaret River, Western Australia*

The Churchview "Bartondale" chardonnays are setting a new standard for Margaret River chardonnays. This vintage, like its predecessors, exhibits intense aromas of figs, grapefruit, stonefruit, hazelnuts and toasty oak. The palate is buttery and moderately yeasty, yet is lively with a huge concentration of fruit that is beautifully balanced and intermingled with the well-handled oak treatment and appropriate

winemaking. The acidity is quite remarkable and leaves the palate fresh and light, despite the obvious concentration of flavour, and there is a very satisfying savoury twist to the finish. Once again proof of Churchview Estate's ability to produce stunning chardonnays year after year.

### **2005 Tuck's Ridge Pinot Noir**

**Mornington Peninsula, Victoria**

Following a very wet end to Winter and a wet start to Spring, the 2005 season moved on to be cool and dry. Flowering and fruit set was good and vine growth healthy. Very little disease pressure was encountered this season. A late cool vintage was expected, but Autumn turned out to be dry and very warm and grape maturities accelerated to see harvest getting underway about a week later than normal. 2005 could be seen as one of the best ever on the Mornington Peninsula. The Tuck's Ridge Pinot is made from an equal blend of their best vineyard plots, Buckle and Hurley. A very concentrated and powerful nose, lots of plum, Maraschino cherry and forest undergrowth, with a background of five spice. Long velvety palate, fantastic length. A true stayer.

### **2005 Coobara Merlot**

**Adelaide Hill, South Australia**

Coobara is a 10 hectare vineyard adjacent to the Cromer Conservation Park, 4.5kms from Birdwood in the Adelaide Hills. Winemaker David Cook has worked in the wine industry for over 18 years, mostly with Orlando Wines but also with Jim Irvine, John Glaetzer and the late Neil Ashmead. Coobara means 'place of birds'. A big wine with lots of fruit, not over-ripe or stewed. A very good balance of beautifully integrated oak, nice mix of black olives and spice, and very good length.

### **2005 Hobbs Semillon**

**Barossa Valley, South Australia**

The Hobb's vineyard has only 15 acres of vines and grows some of the Barossa's oldest Shiraz. Chris Ringland's Three Rivers Vineyard is next door. The vineyard is situated in the Barossa Ranges where the cooler climate and distinct soil structure provide idyllic conditions to produce fruit of a unique and exceptional quality. They manage their vineyard using minimal cultivation and the adaptation of many biodynamic techniques. The dessert wines they make are limited in volume, not only by their low acreage, but also by the drying process used to concentrate the flavour. They press about 200 litres of juice out of each tonne of grapes to be made into wine.

This wine comes from 60-year-old vines that were cane pruned then the grapes left on the vine for two weeks, hand-picked then semi-dried on racks. Pale gold in colour with a nose of lush ripe fruit; peaches, nectarines, apricots and then pineapple and passionfruit. It has a luscious, full-bodied, velvety mouth-feel and flavours of kiwi fruit, finishing with grapefruit and marmalade. This Semillon has flavours long in length with a lovely acid balance leaving a fresh sweetness on the palate. Only 250 dozen are made.

# 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, it 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:-

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Member Number:-

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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

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Date:-

# The Cheese Club

## Invitation to Order Offer 02, 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  Or my new credit card: Amex mastercard visa diners cheque  
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 02, 2007-Easter time

1 of 3

Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	
<b>Meredith Dairy Fromage Frais</b> Goat's milk, fresh curd, 250gm unit	<input type="radio"/> 2 units \$25.00	<input type="radio"/> 1 unit \$12.50	\$12.50 each	
<b>Sevre &amp; Belle Capribelle</b> Goat's milk, surface ripened, 175gm log	<input type="radio"/> 2 units \$31.00	<input type="radio"/> 1 unit \$15.50	\$15.50 each	
<b>Rouzaire Truffle Brie*</b> Cow's milk, white mould, truffle infused	<input type="radio"/> 300gm \$31.05*	<input type="radio"/> 150gm \$15.55*	\$103.50/kg	
<b>Le Chatzely</b> Cow's milk, washed rind	<input type="radio"/> 2 units \$35.80	<input type="radio"/> 1 unit \$17.90	\$17.90 each	
<b>Luigi Guffanti Toma Valle Antigoria*</b> Cow's milk, cooked pressed curd	<input type="radio"/> 400gm \$24.00*	<input type="radio"/> 200gm \$12.00*	\$60.00/kg	
<b>Bleu d'Auvergne*</b> Cow's milk blue	<input type="radio"/> 400gm \$18.00*	<input type="radio"/> 200gm \$9.00*	\$45.00/kg	
<b>Cheese Box Subtotal</b>				

\*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 Country Style Nut Loaf	Min 350gm	\$9.50		
RHCL Blinis	1 dozen	\$6.50		
Kennedy & Wilson Easter Chocolates	25gm Chicken	\$7.50		
50gm Egg (please Circle)	White milk dark	\$10.00		
100gm Egg (please Circle)	White milk dark	\$17.50		

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

Continued overleaf...

