

Richmond Hill Cafe & Larder

The Cheese Club

Offer 03, 2006

Queso de Español

"The rain in Spain falls mainly in the plain!

The rain in Spain falls mainly in the plain!

Ole! Ole! Ole! (My Fair Lady, 1956, Lyrics by Alan Jay Lerner)

Este mes, presentamos a ustedes un mundo de quesos y sabores españoles! (This month we are presenting you with a world of Spanish cheese and flavours!) Professor Higgins and Eliza Doolittle were partly right about Spain in the film 'My Fair Lady'. Whilst Spain's coastal plains can be very lush and verdant, some of the inland plains are actually quite arid. Spain offers extraordinary geographic and climatic diversity, and as a result, produces some very interesting cheeses. With the changes in regulations of cheese imports to Australia, and the explosion of enterprise in Spain post-Franco, many of Spain's culinary treasures are now becoming available. Having never offered a selection of Spanish cheese before, we were very much looking forward to this opportunity.

The culinary traditions of Spain are also highly diverse; with distinct regional influences, French and Gaelic influences of the northern regions, to the flat, dry plains of the La Mancha, which many see as the typical Spain from 'The Tales of Don Quixote', and of course the Moorish influences of the South.

A few years ago, I spent a fantastic few weeks touring Spain. It is in fact, one of my favourite travel destinations. I couldn't resist including a cheese from my favourite region, Galicia. We also have a blue from the province of León, one of my favourite hard goat's cheeses from the Canary Islands, the famous Manchego from Castille-La Mancha, a new goat's cheese from Catalunya and a white mould from Auvergne, France (see notes for explanation). These cheeses have all been very carefully aged and cared for in the Cheeseroom here at Richmond Hill Cafe & Larder for at least 3 months. For those of you who have had the pleasure of experiencing Spanish cheese before, you will be amazed at the flavour this extra time and care imparts to the cheese.

If you are determined to receive precisely these cheeses, we encourage you to order as early as possible. Whilst we endeavour to meet everyone's requests, volumes are sometimes difficult to predict, as we need to order some cheeses 6 months ahead of time. If it so happens that demand outweighs supply, we will always replace it with the nearest and best substitute available. With the popularity of the Brie de Nangis at Easter, we have large quantities of a divine white mould lined up for Christmas, so stay tuned.

Just a little reminder, please update your credit card expiry dates on your order forms, whether they be hard copy or electronic. For those of you who work away from home, we would like to suggest that you organise delivery to your workplace, so that there is someone to receive the box. If doing so, please ensure that you notify us of the **business name** to help courier drivers find your exact location. This is especially important for office blocks where there are multiple businesses in the building.

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. For those members, both new and current, who elect to receive offers by e-mail, we ask that you list us as a contact in your address book, so that our offers will not be sorted as spam or junk mail. In the meantime, we will continue sending both email and paper copies to you until you notify us otherwise, as we do not want you to miss out. A reminder of our e-mail address – thecheeseclub@rhcl.com.au . The Cheese Club Offers and Order Form are also now on-line at our website at www.rhcl.com.au.

Closing date for orders is Tuesday 30th May. We will be **sending your cheeses to you on Monday 5th June.** Your cheeses should **arrive on or soon after Tuesday 6th June.** If they have not reached you by Wednesday evening, please contact me on 03 9421 2808 (ext 2). Our next offer is a selection of excellent Australian cheeses and two new French varieties. *Hasta la proxima vez, divertise y feliz comiendo!!* (Until next time, enjoy yourselves and happy eating!!)

Palma & The Cheese Club Team

We welcome email, on-line, phone, fax and mail orders. As always, comments from Cheese Club members are encouraged. Please do not hesitate to call Palma, Matthew Cody, Sheona or Luisa during business hours with your thoughts.

Invitation to order Offer 03,2006

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>400gm x Gaperon Cow's milk, white mould, un-cooked, un-pressed Auvergne, France.</p>	<p>200gm x Gaperon Cow's milk, white mould, un-cooked, un-pressed Auvergne, France.</p>
<p>½ unit x Garrotxa* Goat's milk, semi-cooked Central Catalunya, Spain.</p>	<p>¼ unit x Garrotxa* Goat's milk, semi-cooked Central Catalunya, Spain.</p>
<p>400gm x Queso Majorero (DOP)* Goat's milk, semi-hard Feurteventura, Canary Islands, Spain.</p>	<p>200gm x Queso Majorero (DOP)* Goat's milk, semi-hard Feurteventura, Canary Islands, Spain.</p>
<p>400gm x Manchego (DOP)* Sheep's milk, semi-hard, Castilla-La Mancha, Spain</p>	<p>200gm x Manchego (DOP)* Sheep's milk, semi-hard, Castilla-La Mancha, Spain</p>
<p>½ unit x Queso San Simón* Cow's milk, semi-hard Lugo, Galicia, Spain.</p>	<p>¼ unit x Queso San Simón* Cow's milk, semi-hard Lugo, Galicia, Spain.</p>
<p>300gm x Queso Valdeón (DO) * Cow & goat's milk, blue Valdeón, Castilla-Léon, Spain.</p>	<p>150gm x Queso Valdeón (DO) * Cow & goat's milk, blue Valdeón, Castilla-Léon, Spain.</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 e-mail.
Phone (during business hours) 03 9421 2808, extension 2 and ask for Palma, Sheona, Matthew Cody or
Luisa

Deadline for ordering is Tuesday 30th May 2006
You will receive your order on or soon after
Tuesday 6th June 2006

48-50 Bridge Road Richmond Victoria 3121 Australia
Telephone 61 3 9421 2808, Extension 2 Facsimile 61 3 9421 2818
Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au

The Cheese Club

Cheese Notes Offer 3, 2006

Gaperon (Pronounced: gah-pair-ohn)

Cow's milk, white mould, un-cooked, un-pressed cheese

Auvergne, France

Part of the challenge of sourcing cheese from other parts of the world, can be little hiccups with shipping and supply. Our white mould cheese for this offer should have been a cheese from Catalunya, however as are the whims of international shipping, this cheese was somehow loaded onto the wrong boat and will not make it in time for this Cheese Club. In its place, we have chosen an equally unique and interesting cheese from Auvergne. We have sourced a cheese that aptly represents the artisan and hand made quality of cheese from this region of Spain.

In the north of Spain, they make many small cheeses and use such ingredients as garlic and pepper to flavour them, just as in La Mancha and Extremadura, where they use the local pimentón. Garlic is an integral part of Spanish cuisine. It is estimated that every Spaniard eats 1.5 kilo of garlic a year. La Mancha is the centre for garlic production, producing a purple style of garlic. Gaperon is the perfect substitute. It is rustic cheese that has been permeated with garlic and pepper. The garlic of Auvergne is a pink garlic where the actual bulb flesh is pale pink, like a shallot can be. Gaperon has been known in this region for at least 1200 years. Its name comes from the regional dialect and means buttermilk (gape or gap), as it was originally made from the milk left over from making butter (buttermilk). Buttermilk is mixed with fresh milk and the curds formed by adding rennet. The curd is then mixed with cracked pepper and the local pink garlic. The actual cheese pâté itself is slightly salty with a buttery taste, not unlike a Camembert or Brie.

As with most traditionally made cheese, it has very distinctive stages to ripening. Gaperon, whilst young, is quite tart and chalky tasting with a fluffy outside. As it ages, it becomes pillow soft, bulging with taste profiles reminiscent of straw and hay with a gentle earthiness. Once it ripens further, it becomes firm and dry. In the past this cheese was often dried by hanging near a fireplace or over the cooking fire, which leaves the cheese with a light smokiness. However, now it is generally matured on rye straw mats. It was said that the quantity of this cheese in a farmer's possession was an indication of his wealth. They were tied with yellow ribbons and offered as wedding or harvest gifts. This decoration still remains today.

Most flavour infused cheeses are flavoured to cloak a poorly made bland cheese. Gaperon is a definite exception. It is a tangy and flavoursome cheese that is ideal for tapas or appetisers, as the savouriness of the cheese stimulates the appetite. The cheese is approximately 350 grams and looks like a tiny igloo. We would suggest serving it as is or grating or shaving it into a potato and Jamón gratin. Wrap the whole cheese in strips of potato and bake in the oven in a ración (large tapas style dish designed for a group to share as part of a Spanish feast). Bake on to baguette toasts and use for French onion soup, or serve with a traditional Spanish dish of Sopa de Ajos (garlic soup).

Garrotxa (pronounced: Garr-ocha)

Goat's milk, semi-hard

Catalunya, Spain

This is a reasonably new cheese for us in the Cheeseroom. When we first saw it, it was quite funky and furry covered in a grey-blue fluffy mould, with flecks of white mould. Its feral exterior belies a beautiful creamy soft sweet inside. With 3 months of love and care applied to it by our tam in the Richmond Hill Cafe & Larder Cheeseroom, it has become a truly exciting cheese and one we will stock and age regularly. Garrotxa is indeed a brilliant example of how ageing can benefit a handmade cheese. It is also the first of many goat's cheeses in this offer, as the majority of Spanish cheese is either goat's or sheep's milk due to the topography of the Iberian Peninsula. One particular factor apparent after tasting all the cheeses on offer is that they are all incredibly honest in their base milk flavour. They do not have the over the top 'goatiness' that some people do not like about French goat's cheese. Also, many visitors to our Cheeseroom who profess a dislike of goat's cheeses, actually love the hard and semi-hard varieties.

From a region of Catalunya (Catalonia), Garrotxa, the namesake of this cheese, is a hidden jewel nestled in an area between the coast and the Pyrénées. It contains a volcanic national park of over 12,000 hectares of rugged terrain. The River Fluvià divides Garrotxa in two. The capital of the province is Olot. The Upper Garrotxa (Garrotxa Alta) is rugged wilderness of volcanoes, lava flows and chalky landscapes. The lower Garrotxa (Garrotxa Baja) is a landscape of low-forested mountains and lush meadows with abundant flora

and fauna. The volcanic nature of the soils and altitude has created meadows of fertile herbage and some very rare flowers found only in this region.

We are noticing more producers are reviving the ancient Catalan traditions and methods. Traditionally, the itinerant nature and transhumance (the practise of moving flocks between different towns within the same province which may be a mix of highland and lowland pastures) of goat herding meant herds would travel from market to market. The milk would be sold straight from the animal being milked in the morning. Later that day, the animal would be milked again and the milk set with vegetable rennet to produce the next day's unsalted curd cheese. Traditionally all cheeses were made from goat's milk, however the region increasingly uses cow's milk, animal based and synthetic rennets and sadly, pasteurised milk. This cheese is made by a small co-operative of farmers in the Garrotxa Alta region. The verdant forests of Holm Oak and Beech cause the extreme humidity that cause such a generous bloom of moulds on this naturally rinded cheese.

Garrotxa is covered in a penicillium mould (*penicillium glaucum*), under which is the snowy white creamy paste, and it was traditionally made in ancient earthenware pots. When young, it is butter soft with a sweet melt-in-the-mouth texture and a palate reminiscent of creamed hazelnuts. As it ages, it develops a semi-hard texture and still has a sweet flavour with a slight tartness. These cheeses have developed a crusty rind with a pleasing sweet milky flavour. Upon tasting, they displayed many characteristics of the 'terroir' or region. Most obvious was the almost sweet herbal grassiness, sagey and slightly woody aromas and a dustiness that is not dry but earthy. Rich milk without being cloying and wonderful length of flavour. Cheeses like these are what make our job so exciting.

Queso Majorero (DOP) (pronounced: Kess-o Ma-hor-ero)

Goat's milk, semi-hard

Feurteventura, Canary Islands, Spain

Overwhelmingly, the quality of the milk has stood out in this offer and Queso Majorero is no exception. Produced on the island of Feurteventura in the Canary Islands, 100 kilometers off the African coast, this cheese is amazingly aromatic, especially considering the island is so dry and rocky. Made up of 7 islands, the Canary Islands are all extinct volcanoes. The islands are divided into the western islands such as El Hierro and La Palma, which are lush from the rains that sweep across the Atlantic Ocean, the central islands such as Gran Canaria and the dry western islands of Feurteventura and Lanzarote. The island of Feurteventura is one of the least populated islands and it is virtually a desert in terrain. It is one of the oldest islands in the Canary Islands in terms of settlement. The rocky volcanic landscape, the high temperatures and lack of rain make this a very tough and rugged terrain for grazing animals. As is often the case with many of the world's most interesting goat's cheeses, this island suits milking goats beautifully. In fact they thrive on being the only animals suitable for such an inhospitable environment. Goat breeding takes place in the high and humid regions of Jandia Peninsula and Betancuria. The breed of goats most common here are called Majorero. Goats have always been a part of the island; in fact African and European explorers noted the large number of herds of goats as far back as the 13th century. They have always been a vital part of the island economy. Small farms produce most Majorero cheeses, with the name of the farmer stencilled into the drying curd to identify its origins. Bureaucrats and hygiene neurotics have all tried to stamp out the traditions of this region, most of which make the cheese so special. Today, farmers have banded together to create the *Gran Tarajal Cooperative and the Regulatory Council of the DO Majorero* to ensure it fulfils DOP standards.

Queso Majorero takes its name from the marjoram pastures that the goats graze upon and give a distinctive flavour to the milk. Queso Majorero comes in different stages of ripeness and we have continued the maturation process for another two months in the Cheeseroom. Sometimes it has paprika rubbed into the surface, or gofio, a toasted grain ground into a mealy texture.

Traditionally Queso Majorero has to be made from un-pasteurised goat's milk from Feurteventura. It uses enzyme rennet to coagulate the milk from the morning milking and the compact curd is produced in one hour. To help facilitate this process, the curd is squeezed between the hands to form a solid mass. The resulting curds have further hand pressure applied to expel whey. The resulting curds are pressed into a *cincho de palma* (palm and wood mould) then further pressed until completely free of whey. The salting is done only over the top face by rubbing with dry salt. They must be air dried for several days before consumption and the cheese must follow the following shape:

- Cylindrical, larger in diameter than height
- The side rind must be engraved by the wrinkles of the palm molds
- The faces of the cheese must show the grooves of the wooden mold bases.
- They must be large, weighing more than 3 kg, usually between 5 to 7 kg.

After a further 2 months of maturation, these Queso Majorero have developed beautifully. Oily and smooth on the palate, with a beautiful fruity, herbaceous aroma and flavour from the pastures, with an almost vanillin fruitiness, reminiscent of Japanese Persimmons. We are quite thrilled with the resulting cheeses and the depth of flavour they have developed with twice weekly brinings. In the next 2 weeks, they will improve further and become slightly drier in texture.

Manchego (DOP) (pronounced: man-chey-go)

Sheep's milk, semi-hard

Castilla-La Mancha, Spain

Even those of you who are familiar with the bustling tapas bars of San Sebastian or Barcelona, some of you still may not have been fortunate enough to have experienced the quality and true flavours of Manchego. This would be due to the common problems of poor handling, lack of maturation and economic decision making by producers and bar owners who often buy the cheaper inferior brands. It can be as dry and tasteless as the plains of La Mancha (from the Arabic word *manhsa*, meaning land without water). With precisely the right humidity and temperature control for maturation, the RHCL Cheeseroom has provided the perfect conditions to accentuate Manchego's inherent and distinctive characteristics.

Manchego is Spain's most famous cheese export to the world. It hails from the treeless plains of Castilla-La Mancha, the home of the tragic and comedic figure of Don Quixote. Situated in the heart of Spain, these windswept plains can be scorching hot and drought affected in summer, yet bitterly icy cold in winter. We have been maturing these cheeses for over 4 months, so they are nearly 18 months old.

Manchego was the first DOP cheese in Spain, awarded this status in 1984. The basis of Manchego is that the ewe's milk must come from La Mancha breed of sheep. This breed originates from the time when the Arabs conquered Spain and brought with them a hardy breed that could adapt easily to the harsh environment. They are a very docile and friendly, this makes them ideal to herd and handle. Manchega sheep produce medium quality wool appropriate for textiles only, an excellent meat carcass, but their greatest quality is managing to produce quality milk even in the scorching heat. Evidence of cheese making in Castilla-La Mancha has been found in archeological finds from the Iron Age, around 11th century B.C.

According to Article 4 of the DOP regulation board, Manchego can only come from the Region of Castilla-La Mancha, within the provinces of Toledo, Ciudad Real, Cuenca and Albacete. Traditionally, rennet was produced from the lining of lamb's stomachs, however most rennet today is now vegetable based. Milk is heated, renneted and then drained. Cheese labelled *artesanal*, is raw milk and unfortunately, even with the change in importation laws, we are still unable to import raw milk Manchego. Under DOP regulations, the following production rules must be followed:

- The base milk has to have a minimum of 6% fat. The milk coagulates at 28 to 32°C (82 to 89°F) after adding rennet. Occasionally lactic ferments and calcium salts are also added, resulting in a compact curd within 45 to 60 minutes.
- The curd must then be cut to obtain lumps of 5 to 10 mm (1/5" to 2/5"). The resulting lumpy paste is then slowly reheated to about 40°C (104°F). The liquid is removed and the dried paste put into molds where it is pressed for several hours.
- The salting is external, and it is achieved either by rubbing with dry salt, by immersing the cheese in highly salted water, or by a combination of both methods. The percentage of the salt to the weight of the cheese cannot be higher than 2.3% after two months of ageing.
- The ageing process must be done in free flowing air, with a humidity level of 75 to 85%, for at least 60 days.
- The shape is cylindrical, with flat top and bottom surfaces that must be embossed with the typical "flower", traditionally made by wooden presses. The sides show a zigzag pattern produced by the mat-weed (esparto grass) basket moulds into which the cheese is drained and pressed. Today, industrially produced cheeses have the same engraving, imprinted into industrial molds.

http://www.cheesefromspain.com/CFS/1505Manchego_I.htm

Manchego has 3 levels of maturation; *fresco*, sold as soon as 60 days minimum maturation is over; *semicurado*, up to 6 months maturation if artisan produced or 2-4 months if industrially made; and *curado* matured for more than 6 months. Our 'curado Manchego' has a dry yet oily mouth feel due to the lanolin-like quality of the sheep's milk. There is an instant citrus aroma and the flavour suggests lemons, apples and dry herbs. It has a fantastic savoury quality with incredible length. Consume it by itself with a glass of sherry as most Spaniards do, or match with *carne de membrillo* (Quince paste).

Queso San Simón (pronounced: Kess-o San-si-mon)

Cow's milk, semi-hard

Galicia, Spain

I have to admit my bias in selecting this cheese. Whenever I smell this cheese it takes me back to wandering around the cobblestone streets of Santiago de Compostela visiting the little *providores* and a fantastic little wine bar in an obscure alley. This cheese comes exclusively from two places in the province of Lugo; the municipality of Villalba (towns of San Simón da Costa, Samarugo, Vilapedre and Moreda) and Murás (Balsa and Viveiró). Galicia is situated in the North Western tip of Spain adjacent to the northern Portuguese border. The lush green pastures are a result of the heavy rains that roll in off the Atlantic and the pervasive dampness is one reason why the milk is so creamy. Spain is truly a land of many varied conditions and Galicia is the antithesis of the bone dry La Mancha. The region produces the widest variety of cow's milk cheese in Spain and milk for San Simón comes from Fresian, Blonde Galician or brown Alpine breeds.

The shape of San Simón resembles a flat bottom misshapen pear with a (if you'll excuse the term) 'nipple' like point at the vertex. It is like a Queso de Tetilla (in Spanish Tetilla translates literally as 'little... – well, you can imagine!) that has been stretched upwards. Similar to traditional practices in the past, fresh milk is taken and an animal rennet is added. The milk is then heated quickly to a temperature of between 28°-35°C so that the curds form quickly. The curds are broken into large pieces and put into wooden perforated moulds by hand and gently pressed to expel all the whey. The moulds are then removed and the cheese left to dry. Once dry enough they are then scalded in boiling water to create the distinctive smooth surface. The cheeses are then brined and left to mature for 3 weeks. After this they are smoked to varying degrees using green birch (*abedul*) wood.

These cheeses are 7 months old and have developed beautifully. With the creamy mouth feel they have an aroma similar to Kassler, or gently smoked bacon. The mouth feel is smooth and pleasant, slightly oily but tender and it has a cured flavour that can leave you salivating. Well, at the very least wanting more! So delicately smoked, and not what one traditionally expects from a smoked cheese. It is far more sophisticated than virtually anything else of its style. Sweet, yet meaty and juicy, it is a perfect tapas cheese. Match it with our green olives and a glass of wine – maybe the Telmo Rodriguez Moscatel or the Rojo Garnacha. Bien Appe!

Queso Valdeón (DO) (pronounced: kess-o Val-dey-on)

Cow & Goat's milk, blue

Valdeón, Spain

Spicy, spicy, spicy! That is how I would describe this current batch of Queso Valdeón we have procured. Queso Valdeón is a true artisan cheese, in that the milk and the subsequent texture of the cheese are very much affected by the seasons. Blue cheese production in Spain is concentrated in the north, in the Picos de Europa mountain range in the provinces of León and the Asturias (both the western part of Spain bordering the Portuguese border and reaching up to the coast at Gijón). Queso Valdeón has only recently been awarded DOP status. It must be a mix of cow's (90%) and goat's (10%) milk and is wrapped in either sycamore or chestnut tree leaves.

Queso Valdeón is produced in the valley of the same name, nestled high in mountains of northeast León, bordering the southern slopes of the wilderness area the Picos de Europa. The lush deep valleys produce rich pastures. The centre for production is the village Posada de Valdeón. It is made all year round from cow and sheep's milk with a higher percentage of goat's milk in the spring and summer months. Milk is heated to 30°C where, as is tradition, animal rennet is still used and penicillium roqueforti culture is added. The curd is drained crumbled and pressed, the exterior rubbed with salt and then it retires to the limestone caves for maturation. The cheeses are pierced with metal skewers and the particular microflora of the caves then penetrate fully through the cheese to create the intense blue green mould through the pate of the cheese. It is this maturation process that is very particular to Queso Valdeón. The cheeses spend 3-4 months in the local caves of the mountain slopes to ripen.

The process of ripening Queso Valdeón is much slower than its Asturian cousins such as Cabrales and other Picones (sharp) blue cheeses due to particular conditions in the limestone caves of Valdeón. These caves are much less humid than other caves and thus the ripening process is longer, which results in a less spicy sharp blue interior and less sticky rind. After maturation they are then wrapped in leaves. Traditionally, the cheeses were wrapped in the leaves to ensure more secure transport down the mountain. The tradition still continues today, even with modern transportation methods, as it is a vital part of the flavour profile. In spring, the *pâté* of the cheese becomes much creamier and less crumbly with a slightly sweeter mould.

Queso Valdeón has a compact yet crumbly pate with a rich blue mould. The paste is a light creamy yellow due to the cow's milk component. Rich and incredibly spicy, this batch of Queso Valdeón is drier in texture and will stand up to sweet fortified wines and sweet luscious pastes and fruits like membrillo and figs. As part of a decadent cheese platter, poach some dried figs in Marsala or black sherry and serve with Queso Valdeón and plain crusty baguette.

....food ideas

Greg Feck presents Paella...

One of our most popular dinner functions here at Richmond Hill Cafe & Larder is Greg's paella cooking class. Since many of you cannot make it in to the café, we have included Greg's recipe and information. We have included in the shopping list a paella pack for 2 people, so use this recipe and scale it down.

Background on Paella

Paella is a rice dish, originally from **Valencia, Spain**, where it is eaten especially on Sundays and *Falles* (a Valencian tradition which celebrates Saint Joseph's Day). There are many variations of it with different ingredients. The name *paella* is the word for "frying pan" in Valencian (from the Latin *patella*). However, the dish has become so popular in Spanish that the word *paellera* is now usually used for the pan and *paella* almost exclusively for the dish. **Paella** is pronounced "pah-EH-yah".

The four secrets to making a 'fantástico' Paella are as follows: -

The Rice – It must be **Calasparra!**

This rice is from a small town of the same name, '**Calasparra**' in Murcia, Spain. It has been farmed here since the 15th century. The rice grows within a naturally limited stretch of land between the Sierra san Miguel and Segura & Mundo Rivers. The exceptional quality of the grain is derived from the pure mountain water, altitude and traditional methods of cultivation.

The Paella Pan or 'Paellera' – A wide, round and shallow pan, allowing the rice to spread evenly and cook in thin layers.

The Sofrito – The sauté of vegetables and aromatics

The Socarrat – The caramelised crust of rice on the bottom of the pan

The Recipe (Serves 20)

Ingredients

- 1.5kg Calasparra Rice**
- 8½ Lt Chicken Stock**
- 2 Rabbits**
- 4 Fresh Chorizo Sausages**
- 1 kilo Black Tiger Prawns**
- 2 kilo Black Mussels**
- 6 Tomatoes, skinned and chopped**
- 400g Piquillo Peppers, chopped**
- 3 Red Peppers, roasted, skinned and finely sliced**
- 1 sprig Rosemary**
- 2 pinch Saffron**
- 2 tbsp Smoked Paprika**
- 4 cloves Garlic, finely diced**
- 2 small handful Fresh Parsley**
- 1 bulb Fennel**
- 2 Onion, finely diced**
- 2 stalk Celery**

Method

Add olive oil to hot pan and brown off the rabbit and put aside.

Fry off the sausages and set aside.

Retain all the oil left over from the rabbit and sausages for your Sofrito.

Steam open the mussels in a little white wine and set aside and reserve liquid

The Sofrito

Fry off the onion, celery, fennel, garlic and bay leaves until nice and tender.

Add the chopped tomatoes, rosemary, paprika and saffron and continue to fry.

Now add your stock and the wine from the mussels and bring to the boil.

Add the rabbit, sausage & rice and then arrange all the peppers over the top.
At this stage, it is forbidden to stir, so just give the pan a shake once in a while.
Cook on high for about 10 minutes, then turn the heat down to low for a further ten minutes.

The Socarrat

Add your prawns and mussels and turn the flame right up for a further 2-3 minutes to form a caramelised crust. This is said to be the prized part of the *Paella*.

Cover with foil or a damp cloth and leave for a further ten minutes. By this time the heat from the pan would have cooked the prawns. Sprinkle some fresh parsley over the top and a good lug of olive oil and a few lemon wedges.

NB. Do not add any water at all if you think that the rice is overcooking just turn off the heat. If you can not get Piquillo peppers substitute with jarred Hungarian sweet peppers or use more capsicums that you soften off with the onion.

Bacalao Cigars (or croquettes)

This recipe is from "Cocina Nueva: the new Spanish Kitchen" by Jane Lawson (p. 12, 2005). Jane worked as a chef in Sydney before combining her love of cookbooks and cooking. She has taken a fresh approach to Spanish cooking by using Australian ingredients and a lighter hand with some of the dishes. With this dish you can turn them into croquettes by using more potato to turn it into a thicker heavier paste. Work it between your hands into a roll or egg shape, and roll in seasoned fine dry breadcrumbs.

250gm Bacalao (dried salt cod)

125ml fino (dry) sherry or white wine

1 fresh bay leaf

1x200gm floury potato such as a king Edward or russet (Idaho), potato, peeled and chopped

375ml (1½ cups) whipping or pouring cream

1 teaspoon finely chopped thyme

6 garlic cloves, crushed

1 small handful flat-leafed (Italian) parsley, chopped

6 sheets of filo pastry, each about 24x48cm

1 egg, beaten

Olive oil, for deep-frying

Lemon wedges, to serve

Method

Soak the cod in cold water in the refrigerator for 24 hours, changing the water several times. Drain the fish well.

Bring a saucepan of water to the boil. Add the cod, sherry and bay leaf and allow to come to the boil again. Reduce the heat and simmer for 35 minutes or until the fish is tender and starting to flake. Remove the pan from the heat, allow to cool to room temperature, then drain

Meanwhile, cook the potato in a small saucepan of boiling water for 10 minutes, or until tender, then drain and mash

Remove the skin and any bones from the cod, then mash the flesh with a fork. Put the cod in a small saucepan and mix in the cream, thyme, garlic and potato. Simmer for 30 minutes, stirring regularly until a thick paste forms. Remove from the heat and allow to cool to room temperature, then stir in the parsley. Refrigerate for 1½ hours, or until completely cold. (During this stage when cold, form cod mix into shapes for croquettes until set. If the mixture feels too loose, then add some more mashed potato, mould into shape and then chill to set.)

Roll heaped tablespoons of the mixture into 12 cigar shapes about 10 cm long. Cut each filo sheet in half into 2 squares, and place inside a folded tea towel to stop them drying out. Lay a pastry square on the work surface so that one corner is facing you (as a diamond shape). Lay a cod cigar horizontally along the nearest pastry corner and gently roll the parcel up. Tuck in the sides about halfway up. Brush the end flap of the filo with the beaten egg, then press together. Repeat with the remaining filo sheets and cod mixture to make 12 cigars. Freeze for at least one hour before cooking.

When you are ready to cook, fill a deep fryer or large heavy based saucepan one third full of oil and heat to 180°C (350°F), or until a cube of bread dropped in the oil browns in 15 seconds. Deep-fry the cigars, 3 or 4 at a time, for about 2-3 minutes, or until crisp and golden. Drain on crumpled paper towels and serve hot, with lemon wedges. (If making as croquettes; roll in plain flour, then dip in lightly beaten egg and roll in breadcrumbs and deep fry as above.)

Chilli and saffron aioli

This recipe from Greg Feck was very popular on our summer menu with fries. Use it as you would a normal aioli. Spread on crusty bread with seared and sliced beef for excellent sandwiches with roasted red and yellow peppers and rocket or Cos lettuce. If you want a plain aioli, roast off some garlic cloves (leave in their skin and wrap in foil) and remove the chilli and saffron, or leave the saffron in.

1 egg yolk

1 teaspoon Dijon mustard

1 teaspoon white wine vinegar

Touch of lemon juice (1/2 a lemon)

Pinch of salt and pepper

1 large long red chilli finely diced

Extra virgin olive oil (mild not too strong or green) or an olive/vegetable oil mix

Method

Mix all the ingredients together, except for the olive oil, in a large bowl. Whisk this until thick. Slowly add oil in a thin drizzle while constantly whisking until a thick consistency is reached. It will take approximately 400mls of oil to make aioli for this recipe. If your mixture is splitting you have added the oil too quickly and need to start again.

Shopping List Offer 03, 2006

From the RHCL kitchen...

RHCL Tarta di Santiago in our silver cake tin (Pronounced: tarta di san-tee-yago)

No one knows exactly how this tart took the name of the apostle St. James, but what is known is this dish is now intrinsically linked with Santiago de Compostela and St. James. Traditionally, the tart is adorned with a stencil of the Cross of the Knights of St James. To understand the religious fever attached to Santiago, the city is considered the resting place of St. James, the disciple. Pilgrims start their journey in either Roncesvalles or Jaca and travel the 900 plus kilometre trek across the top of Spain to the cathedral of Santiago de Compostela. Once in Santiago, pilgrims give thanks or ask for help in achieving their goals and quests. Even today you can have your pilgrim certificate granted from the Pilgrims office at the cathedral. The tart is made simply of eggs, lemon and almonds to create this delicate yet flavoursome tart. Enjoy with a sweet sherry or with a softened ice cream with fig and quince preserve swirled through it. Each tin contains 3x10cm individual tarts.

RHCL Empanada (Pronounced: emp-ar-nada)

For Galicians, the Empanada is their equivalent of our football, meat pies, Kangaroos and Holden Cars! It has been one of the culinary traditions taken by Galicians all over Spain and the world. It is basically like a filled pizza and is part of any Galicians tapas menu. Traditionally, a Galician empanada is large like the size of a large piazza and is cut into wedges. Smaller individual serves like the ones we are offering are called Empanadillas. It is a popular dish for workers as it is easily transportable. The fillings for Empanadas vary for season-to-season and household-to-household. They can be eaten hot or cold and often make use of yesterday's leftovers. No such thing in our RHCL version. Ours are filled with pork, vegetables and autumnal vegetables. Each pack contains 2 individual sized turnovers.

Our favourite things from the larder...

RHCL Paella Pack (Pronounced: pay-eya)

We have put together a pack of the essentials for paella. The pack contains 500 grams of Calasparra rice, La Chinta sweet smoked paprika, saffron and bay leaves already measured out and ready to go. This is a great way to try a paprika. If you do not have a paella pan you can use a wide flat frypan. Follow Greg's recipe above, but divide the recipe by 3, or order 3 packs if catering for a group of 20. If rabbit is hard to get then use chicken thighs, without skin, cut up into rough chunks.

Calasparra Paella Rice

The Calasparra collective has existed since 1962. The uniqueness of the rice is due to the slow cultivation of the rice in the area it is grown. The lie of the land is a remarkable 500 metres above sea level creating rice grains that are small and slow to ripen, compared to other grains. The region was officially given the title,

“Coto Arrocerero de Calasparra” (Rice-growing Reserve of Calasparra), by Royal Decree on 1st February 1908. Calasparra rice was also the first rice to gain European Union protection in 1986. No other rice really gives the texture of paella except Calasparra. As a result, they are quite dehydrated and therefore absorb a lot more liquid. The rice grains increase by about 70% of their size during cooking, so a little goes a long way. Harvesting occurs for one month of the year in September-October. Once the grains are picked, they are taken to the mills and dried naturally, so they are stored without fermentation. They are then cleaned, husked, graded and polished. A small production line of local women pack the rice into numbered Cotton sacks, which they twist, hand sew, tie and knot! **For those interested, we can supply Spanish old-fashioned enamel paella pans, 28cm diameter, which is big enough for a family of 4 people at \$30.00 each. If interested, please list paella pan in the other products section of the Order form.**

Saffron

Saffron in Spain is grown in the Region of Castilla-La Mancha and also around Alicante in Andalusia. The crocus flower originally came from Asia Minor, and the Arabs brought the spice to Spain. Saffron is an Arabic based word, *az-zafaran* (in Arabic), which literally translates as yellow. It is interesting to note that the actual perfume of the crocus flower (*Crocus sativus*) has nothing in common with the mysterious yet unmistakable smell of saffron. Saffron has never been synthesised successfully as only the stigmas of the crocus contains the carotenoids and ethereal oils, which is saffron’s calling card. Once the flowers bloom the stigma must be harvested within a day and only 4 strands are harvested per flower. Two hundred crocuses are required to produce a single gram of saffron. It is the most expensive spice in the world, more expensive than gold at times. The golden hue of saffron is unmistakable. Use this saffron in all Spanish, Italian, Middle Eastern or Indian dishes. We always stock Spanish saffron, as we love the warm toastiness of it.

La Chinta Smoked Spanish Paprika

There is a lot of Spanish smoked paprika on the market now, however this brand is still the best and most consistent quality. Spanish paprika cannot really be substituted with regular paprika, as it does not have the depth of flavour. The species of pimentón (peppers) used is *Capsicum annum*. This paprika is a DOP protected product and is produced in the La Vera area of Northern Extremadura in one of the most fertile parts of Spain, near the Têitar River. Why is Spanish Paprika so different? The pimentón used are not sun dried but gently smoked over Oakwood. Slow gentle milling of the dried pimentón is also important. This is why La Chinta has an unmistakable flavour. Three varieties of peppers are grown and then smoked: sweet, bitter sweet and hot. We use the sweet, as it is the most versatile. If you want more heat in the dish then add some good quality chilli powder.

Angel Cardoso Charcuteria

Lara, Victoria

No Spanish offer would be complete without offering a staple of tapas, Charcuteria. We are very lucky in Victoria to have an artisan making traditional Spanish small goods, Angel Cardoso (pronounced an-hel cardoso). Cardoso was a former engineer, but spurred on by childhood memories and his need to re-experience tastes of the home country, he started to produce small goods. Angel has been making small goods for over 33 years. His dedication to his craft and trial and error has resulted in first class Spanish style smallgoods being produced. His range includes fresh and natural fermented pork products. His Jamon Serrano (cured raw ham) is basically a Spanish prosciutto. Angel only likes to use female pork legs as they have a better flavour. These are air dried and cured in the cellars of Cardoso’s factory. Years of production have also led to the particular naturally occurring moulds in his cellars, vital to the flavour of his small goods. We are offering 4 of Angel’s small goods for this offer.

Jamón (pronounced: har-mon) is the basis of any tapas plate. Use it like you would a prosciutto. Wrap Valdeón stuffed fresh figs and bake and serve on a bed of rocket. In Spain, the most highly prized and expensive Jamón are Iberian due to the lengthy process taken to produce them. The breed of pig used is the Black Iberian pig. The pigs are generally fed on acorns and are free range. The shape of an Iberian ham is longer and produced in more of a V shape. Serrano hams are from white pigs and are wide and plump.

Cantimpalo & Salchichón (pronounced: cant-im-palo & sal-chich-on) are our 2 favourite salamis that Angel produces. Both handmade and naturally fermented, the Cantimpalo has smoked paprika which gives a spiciness that is rich but not hot. It is orange in colour due to the paprika. The Salchichón has no paprika and is similar in flavour to the French Saucisson Sec. It is rich in garlic with a sweet meatiness.

Chorizo (pronounced: chor-eeso) is a staple part of Spanish cooking. It is believed that Chorizo originated in Extremadura. Chorizo is made up of lean and fatty pork, garlic, paprika powder, salt and herbs. A dash of white wine is added to help accelerate the fermentation process, which is why chorizo has that distinctive slightly acid taste. As with all smallgoods, the quality of the meat is important and our Australian environment is an integral part of this. These are a dry style chorizo and will keep like any salami in the fridge or cellar. A tip from Alice the owner at Casa Iberica – if the outside of chorizo becomes too dry to peel, wash it, pat dry and peel.

Other goodies...

Spanish Membrillo (Quince Paste)

Membrillo is a favourite in the Cheeseroom. For this offer, we are sending 240gram tubs that we have sourced. This quince paste is from Malaga in Southern Spain. Made to traditional Andalusian recipes, this membrillo is Corazón del Sol brand and uses no artificial preserves. The company that makes this membrillo have been producing quince fruit products since 1912 and export to all over the world. 75% of all the fruit comes from Spain. Unlike Australian quince paste, which is generally quite dark and heavy in texture, Spanish style quince pastes are fresh and fruity with a light texture. Excellent on a cheese platter, stirred into a lamb tangine for a touch of sweetness or melted and used as a glaze for tarts or cakes.

Bacalao (Salt Cod)

Bacalao is a staple of Mediterranean cooking especially for the Spanish and the Italians. I find it hard enough to get Bacalao here in Melbourne, so in regional and far-flung places it must be virtually impossible. Bacalao croquettes are my favourite tapas. You can keep salt cod in the fridge, just wrapped in paper and then put in a plastic bag. Make sure it stays dry. Alternatively, soak as normal, drain, put in a container, or wrap it well and freeze. It is important to defrost before use or it will become quite tough. Our Bacalao is from a side of about 1.2kg and we are selling it in quarters of about 250grams. It will come vacuum packed so it can pop into your fridge. I always soak my Bacalao for 36 hours, changing the water as often as I remember, or at least daily. This ensures there is no saltiness.

RHCL Caramelised Fig & Quince Preserve

Back by popular demand! It also perfectly suits the Spanish theme since both figs and quinces are a delicious element of Spanish cuisine. Try it served beside Manchego and a good crusty baguette, as a finish to the meal. Melt it and glaze the Tarta de Santiago. Try it stirred into softened vanilla ice cream and serve with tarts. Or, stir into cream and serve for afternoon tea with an old-fashioned teacake.

RHCL Seville Orange Marmalade

It is this orange that Sevilla, the city in Andalusia, gets its name. The first oranges that arrived on the Iberian Peninsula were with Alexander the Great in 356-3213 B.C. Arab invaders from the 8th century bought the bitter orange as an ornamental plant in their glorious gardens; it is this orange that we know as the Seville orange. To walk through Sevilla in Spring is a heady perfumed experience. This recipe was given to Stephanie Alexander by an Australian chef now residing in Almeria in Andalusia. This recipe is one of those handed from cook to cook. (For the original recipe see pg. 649 of "The Cook's Companion", Stephanie Alexander 2nd Edition, 2004, Penguin Books.)

Mt. Zero Gordale Olives

Neil and Jane Seymour have been running Mt. Zero Olive Grove since the early 1980's. Mt Zero is one of the oldest olive groves in Australia. Planted in 1953, it has always been committed to sustainable agriculture. These olives, biodynamically grown on Mt. Zero, are cured in brine and are not a readily available variety. Gordale olives originated in Spain and have a plump meaty texture with a good stone to flesh ratio. In Spanish, *regordete* or *gordale* means plump, hence its name. It matches well with sherry and wines, and is the perfect martini olive. Try with simple Spanish style nibbles, like smoky spiced almonds, with a glass of sherry. Or, pit them and turn into a green olive tapenade using almonds and continental parsley.

Beech's Sun Dried Figs & Peaches*

Barmera, Riverland, South Australia

This month sees the return of the dried peaches from Beech's. We are offering both the figs and the peaches. Try the peaches with the Majorero or the Manchego. Stuff some Valdeón in the fig and wrap with some Jamon and serve as part of a range of tapas.

Lescure French Butter

Poitou, France

The Spanish are not big consumers of butter, as olive oil is a more natural part of their cuisine. As always we have included butter for those of you are now addicted to the taste of real cultured butter Available in 125 and 250gram unsalted and 250gm salted containing flakes of Atlantic sea salt.

RHCL Cheesy Mix

Our cheesy mix is a closely guarded secret and is one of the most popular items in the fridge at the larder. Devotees travel from all over Melbourne on a weekend for their cheesy toast fix. Many people have tried to copy our cheesy toast but have never quite got the combination right. Available to our cheese club customers at any time, it will freeze well if you are not using it straight away.

Grana Padano & Parmigiano-Reggiano*

Cow's Milk, Emilia-Romagna, Italy

Even though this is a Spanish offer, we still offer our Reggiano and Grana Padano to keep your staples in stock at home. A perfect tapas is shavings of Reggiano with new season Beurre Boche or Corella pears. We are currently stocking the Pieffe brand from Reggio Emilia. Available in 250 or 500 gram cuts.* (all weights are approximate and vary once cut).

Roy de Vallees* (pronounced: wha de val-a)

Sheep's & Goat's milk, semi-hard

Pyrenees, France

The Pyrénées mountain range spans both Spain and France. This particular cheese is one of our top 5 selling cheeses in the Cheeseroom. We have been ageing this since Christmas and it has matured into an absolute gem. Firm, but creamy in mouth feel, it is beautifully balanced. A natural rind cheese, the rich mouth feel and floral characters of sheep's milk is balanced superbly by the acidity and freshness of the goat's milk. An excellent cheese served with the Spanish Membrillo.

Pont L Évêque* (pronounced: poon-ley-veck)

Cow's milk, washed rind

Normandy, France

Pont L Évêque is probably the oldest Norman cheese still in production, and some say the recipe originated in an abbey. That story has never been substantiated. The Graindorge Dairy produces probably the most consistent traditional cheese of all the brands. It takes three litre of milk collected from surrounding farms to make one 350 to 400g cheese. Pont L Évêque should have a moist sticky rind with no apparent cracking in the crust. The aroma should be quite smoky with scents of hay and barnyard. It should not be acrid or have ammonia, nor should there be a great deal of white mould on the rind that may suggest that the cheese has been kept too long in cold temperatures. The flavour should be sweet, succulent and meaty and the texture glistening and bulging.

Rouzaire Fougérous* (pronounced: foo-jhur-roo)

Cow's milk, white mould

Ile-de-France , France

This unique cheese is made by the Rouzaire family using solely the milk of cows that graze in the Brie region. This family of affineurs is largely responsible for ensuring the name of genuine Brie de Meaux has remained associated with the region. The first Le Fougérous was developed as recently as the 1960s in Coulommiers. A similar cheese from the region dates back to the 14th century. They differ in that the newer cheese is slightly larger and is wrapped in a bracken leaf, hence the name, Fougères, meaning bracken. The continued use of bracken today is probably in homage to the time when the flat, surface-ripened cheeses of the region were transported on wooden trays or in boxes covered in local bracken leaves. Just before it has ripened right through, and during its few days of being 'à point' (just right), the cheese is rich and delicious. Full and creamy, there is a perfect balance of sweet and salty flavours. The whole wheel, complete with bracken leaf, is a stunner – ideal for serving as part of a cheese course or as the cheese course itself.

wine...

Scott Wasley is owner of Australia's premier Spanish wine import company, the Spanish Acquisition. Scott started the business 5 years ago and this send out actually marks the 5th anniversary. Scott worked as an academic in the field of Politics in Adelaide, however he had a love of wine and Spain. He worked for some time at the Universal Cafe in Adelaide and then moved to Melbourne where he wrote the very witty and interesting Bar Covina wine list. Realising there was a niche in the market for expertise and passion for all things Spanish, Scott started the Spanish Acquisition and now distributes nationally. Scott writes the notes about Spain and its wines for this offer. For a complete version of his background notes on Spanish wine, please see our web site http://www.rhcl.com.au/thecheeseclub/current_db.php and see the wine class notes.

Vallformosa 'Extra Seco' Cava

Catalunya, Spain

Cava is Spain's version of methode champenoise, premium sparkling wine. The great attractions of good Cava are several: firstly, they offer exceedingly good value for money at the entry and premium levels; and as well as being delicious, are particularly easy drinking. There's no harshness in the bubbles nor in the acidity; they are gentle and fresh. This particular wine, from one of Spain's top four producers, is called extra seco – meaning an off-dry style. It has the typical apple-earth fruitiness of Cava and just a hint of residual sugar, making for a delicate wine with a little extra richness and mouthfeel. Such a Cava is a refreshing foil to the dense aged richness and concentrated creaminess of good cheeses. An excellent match with Majorero.

2005 Telmo Rodriguez 'Gaba do Xil' Godello (DO)

Valdeorras, Galicia, Spain

Godello is one of Spain's three great indigenous white varieties, along with Albariño and Verdejo. We recommend Godello in particular as the choice with cheese, as it has both a mineral/herb element acting as foil to the cheese, and a degree of glycerol texture which sits naturally alongside it. Gaba do Xil, by renowned maker Telmo Rodriguez, is a stunningly composed medium-bodied dry white; fresh, crisp and clean with hints of apples, apricot, peach, white flowers and honey. It is subtle, lusciously textured, smooth in the mouth, slow and persistent with a long, satisfactorily dry-zesty finish. Again excellent with Majorero.

2005 Cillar de Silos Rosado de Tempranillo

Ribera de Duero, Spain

Rosado is extremely popular in Spain. Unlike the fullness, alcohol and sugar inherent to Australian rosé, the Spanish version is naturally dry, lean and savoury. Their great advantage is modesty - happily playing the neutral foil and allowing the food to shine. For a cheese hit during daytime hours, such wines are terrific. There's just enough savoury cherry and herb flavour along with gentle fruit tannin texture for the wine to be satisfying in its own right, and they really blossom alongside savoury-earthly cheeses, cured meats, olives and pickles. The savoury of this wine will manage both the oiliness of the Manchego and the creaminess of the Garrotxa.

Primitivo Quiles Moscatel 375ml, DO Alicante

Alicante, Spain

Telmo Rodriguez 'Molino Real' Moscatel 500ml

Malaga, Andalusia, Spain

Moscatel is the great sweet wine of the Mediterranean coast, whether in Greece, Italy, France or Spain. The two we offer here are from different ends of the price spectrum, but both share the orange blossom and oolong tea fragrances and the heady, almost decadent earthy sweetness of the variety. Primitivo Quiles, from Alicante on the East Coast, is a very good cheese wine, thanks to its excellent round, earthily-ripe acidity. Molino Real, by ace maker Telmo Rodriguez, is simply Spain's finest sweet white, a noble wine with an eerie resemblance to fresh honeycomb, both in taste and texture. Wonderful drinking now, and with at least a decade ahead of it in cellar development. This wine is a great all rounder and will match with all the cheeses but particularly with the Valdeón and the San Simon.

2005 Tierra de Vientos Tempranillo

Tierras de Castilla, Spain

Teatinos shows what great value good modern Spanish reds can be. Unwooded, it's a textbook example of Tempranillo – Spain's noblest red variety. The palate is plush with rich dark cherry-cola fruit, tempered by black tea and some spice, with a lifted perfume like a handful of violets crushed in hand. Silky, juicy and jubey – exuberant with youth, fresh and crisp to finish. Again the richness of tempranillo matches beautifully with Manchego and Garrotxa.

1999 Navarro Lopez Gran Reserva Tempranillo

Valdepenas, Spain

Gran Reserva is an appellation term indicating a wine which has spent two years maturing in oak, and a further 3 years in bottle. Sometimes, this can lead to dry-dusty wines of too little fruit, but in this case it

results in a wine of great style and balanced maturity. Cold tea is a pretty accurate tempranillo descriptor, but here it takes on a mellow depth, with good concentration and lovely blood-adobe hybrid of fruit, time and timber. Good mouthfeel, elegant and at 7 years of age, a real bargain. Try with either the Manchego or Queso Majorero.

2002 DJP 'Corullon' Mencia

Bierzo, Spain

Mencia is a 'new' variety, fast becoming famous. Not new as such, having been cultivated widely throughout North-West Spain in Leon and Galicia, but new to international prominence. If you imagine a cross between the best of Burgundy and of Northern Rhone Syrah, you'll be pretty close to the mark. Leading with some nice wild 'n' funky aromas, Corullon (named after the village where these biodynamic mountain top vineyards are grown) has silk-fine tannins and a dazzling array of cherry, spice mineral and velvet flavours/textures. Opulent, but also very fine, it loves time in a decanter. The richer flavours of this wine will be equal to the smokiness of the San Simon and the herbaceousness of the Majorero.

2004 Rojo Garnacha

Valdepenas, Spain

Garnacha, otherwise known as Grenache, is a Spanish specialty. Light-to-medium weight, but very tasty, it's all cherry, raspberry, dried mountain flower and herbs with very gentle fruit tannin. Unwooded, it's a red which isn't challenged or soured by powerful cheeses, such as the pungent mineral-acid of blue cheeses. Naturally savoury, this one grows and grows as you drink more of it, but never weighs the palate down. Again a fantastic all rounder with all the cheeses, however will go beautifully with the Manchego and the Valdeón.

2003 Enrique Mendoza 'Estrecho' Monastrell

Alicante, Spain

Monastrell, like Garnacha, is native to Spain, though elsewhere it is known as Mourvedre. Spain, however, is home to the original material, unaltered by time, growing at high altitude in the alternating heat and cold inland from the East Coast. Estrecho is grown organically and has deluxe old-vine character of rich fruit, pruney-dry tannins and a deep, plush inky texture. "Estrecho" is a straight, a passage between two high peaks, which describes exactly the vineyard's situation. Excellent with the San Simon and the Majorero.

Sanchez Romate Cream 'Iberia'

Jerez, Spain

Cream sherry can be pretty dire, concocted muck - Granny's ruin and all that! This one is really classy, being based on high quality old Oloroso sherry, rich and headily fragrant with ripe walnut and rainforest timber aromas. To this is blended 15% old barrel aged PX (Pedro Xeminez grape) – the sweet, raisiny-sticky sweet sherry variety, making a slightly sweet, pleasantly glycerol sherry that, served cool, is an absolute revelation with cheeses. Another all rounder but the touch of PX makes it particularly well suited to the Garroxta and the Valdeón.

Primitivo Quiles Fondillon Solera Gran Reserva 1948 Vino Nobile

Alicante, Spain

Fondillon has never been shipped to Australia before. It is reminiscent of tawny port, although neither fortified and nowhere near as sweet – in fact, just off dry. Coming from Alicante, Fondillon is the local appellation name for an old barrel-aged wine from the red grape, Monastrell. It's deep and nutty with roasted chesnut and polished timber floor aromas, great elegance and lovely earthen astringency, and comes from a solera of 60 year old material.

The Cheese Club

Invitation to Order Offer 03, 2006

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:

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 bankcard 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 03, 2006-Spanish Offer				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total
Gaperon* (garlic and pepper goat's milk) approx 350gm	<input type="radio"/> 1 unit* \$34.00*	<input type="radio"/> 1/2 unit* \$17.00*	\$97.00/kg*	
Garrotxa* (goat milk) approx 1 kilo unit	<input type="radio"/> 1/2 unit* \$31.00	<input type="radio"/> 1/4 unit* \$15.50	\$62.00/kg*	
Queso Majorero (DOP)* (goat milk)	<input type="radio"/> 400gm* \$26.80	<input type="radio"/> 200gm* \$13.40	\$67.00/kg*	
Manchego (DOP)* (sheep milk)	<input type="radio"/> 400gm* \$26.00	<input type="radio"/> 200gm* \$13.00	\$65.00/kg*	
Queso San Simón* (cow milk) approx 900gm unit	<input type="radio"/> 1/2unit* \$23.85	<input type="radio"/> 1/4 unit* \$11.95	\$53.00/kg*	
Queso Valdeón (DO)* (cow milk)	<input type="radio"/> 300gm* \$20.80	<input type="radio"/> 150gm* \$10.40	\$52.00/kg*	
Cheese Box Subtotal				

*Please note that price is per kilogram only. Actual weight and cost may vary slightly depending on the size of the cheese cut. As there are limited stocks available for some cheeses, ordering will work on a "first come first served" basis. If a cheese is unavailable we will substitute it with the closest alternative

2. Our Larder Favourites		2 of 3	Price	Quantity	Total
RHCL Tarta di Santiago (in our silver tins)		3 per pack	\$26.00		
RHCL Empanada		2 per pack	\$13.50		
RHCL Paella pack		Rice and spices	\$10.00		
Calasparra Paella Rice		1 kilo	\$14.00		
Paella Pan		28cm Diameter	\$32.00		
Saffron		1 gram	\$6.50		
La Chinta Smoked Spanish Paprika		125gm	\$11.00		

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

