

Richmond Hill Cafe & Larder

The Cheese Club

Offer 03, 2007

What's Cooking?

*"Hey, good lookin'
Whatcha got cookin'?
How 'bout cookin' somethin' up with me?
Hey, sweet baby
Don'tcha think maybe
We could find us a brand-new recipe?" Hank Williams, 1951*

Cooking is the perfect way to use cheese and the cheeses in this offer have all been selected to be used as both table and cooking cheeses. The timing of this Cheese Club also ties in with the celebration of the person who is quite often the chef in most households... mum. We have some fantastic cooking ideas for everyone to be involved in the cooking and hopefully you too can come up with some new recipes and give mum a night off!

A favourite of many washed rind lovers makes a re-appearance, along with a luscious French mountain specialty which can be served as a fondue in a box. Two Italian cheeses appear, ranging in age from young and fresh to old and sharp. A blue from the Auvergne region, as in the last offer, and the introduction of a new sheep's milk cheese with attitude!

This month's newsletter lyrics could have quite easily been *Happy Birthday*, as April marks the 10th anniversary of Richmond Hill Cafe & Larder. Some customers who receive the newsletter may have managed to secure tickets to the birthday cocktail party or the Stephanie and Greg *Dinner of the Decade*. If you are not on our quarterly Richmond Hill Cafe & Larder newsletter, let us know and we will add you so you can receive advance notice of special events. The birthday celebrations have also seen a total branding re-launch, with smart new packaging of our products. Check out the new packaging at David Jones or on the goodies in this month's shopping list.

If you receive your deliveries at home, you will notice the package has a yellow sticker. If the delivery is for your work address, there should be no sticker. The yellow sticker is called an ATL (Authority to Leave) and means the driver has permission to leave it without a signature, so it does not go to the post office or the depot. This is why we suggest that you have your cheese delivered to a work address, where it must be signed for. Could you please let us know if the address you are using means we **do not** have to use an ATL. If so, please write in the delivery address section: the business name, business hours and contact person's full name if you are unavailable, eg. Receptionist, security guard etc. This is especially important for office blocks where there are multiple businesses in the building or for government departments. This helps to ensure your cheese is being delivered carefully and being left or delivered by the drivers as instructed.

You can receive the newsletter as an email, however recently a few members have not been receiving emails. This seems to happen when servers update their spam facilities and the Cheese Club email gets spammed out. If you list us as a contact in your address book, this should no longer happen. If it does, please contact us. A reminder of our e-mail address – thecheeseclub@rhcl.com.au. If you place your order on-line, you should receive an auto reply by email. If you do not, then your order has not been received. If this is the case, please copy your order into a standard email or telephone us direct.

Closing date for orders is Wednesday the 2nd May. We will be **sending your cheeses to you (or they will be ready for collection) on Monday 7th May** If they have not reached you by Wednesday lunchtime, please contact me on 03 9421 2808 (ext 2).

Our next newsletter is due at the end of May so you can have cheese in time for the Queen's Birthday Weekend in June. So until then, enjoy your time celebrating and cooking.

The Cheese Club Team

Invitation to order Offer 03, 2007

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>2 x 280gm units Clarines Cow's milk, white mould, Surface ripened, Haute-Savoie, Rhône-Alps France</p>	<p>1 x 280gm units Clarines Cow's milk, white mould, Surface ripened, Haute-Savoie, Rhône-Alps France</p>
<p>1/2 unit Il Forteto Formaggio Giotto* (Approx. 450gm) Sheep's milk, pressed curd Tuscany, Italy</p>	<p>1/4 unit Il Forteto Formaggio Giotto* (Approx. 225gm) Sheep's milk, pressed curd Tuscany, Italy</p>
<p>1/4 unit Pont L'Évêque* (Approx. 350gm) Cow's milk, washed rind Normandy, France</p>	<p>1/8 unit Pont L'Évêque* (Approx. 175gm) Cow's milk, washed rind Normandy, France</p>
<p>400gm Lamb Chopper* Sheep's milk, semi-hard Netherlands, via United States</p>	<p>200gm Lamb Chopper* Sheep's milk, semi-hard Netherlands, via United States</p>
<p>400gm Provolone Picante* Cow's milk, stretched curd Cremona, Italy</p>	<p>200gm Provolone Picante* Cow's milk, stretched curd Cremona, Italy</p>
<p>400gm Bleu de Laqueuille* Cow's milk, blue Auvergne, France</p>	<p>200gm Bleu de Laqueuille* 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 2nd May
You will receive your order on, or soon after
Tuesday 8th May

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, 2007

Clarines

Cow's milk, white mould, surface ripened

Haute-Savoie, Rhône-Alps, France

We have not offered a Clarines on a Cheese Club since 2005. For many of our customers, this was the beginning of a great love affair. Clarines is the pasteurised version of a French AOC classic called Vacherin Mont d'Or, sometimes also simply called Vacherin. A cheese called L'Edel de Cleron is also closely related to Clarines. Vacherin is made in the Jura region of the Franche-Comte. Clarines is made on the other side of the Haute-Jura in the Haute-Savoie, near the village of Clarines, by the fromagier Jean-Perrin.

Clarines is made all year round, as is L'Edel de Cleron, whereas Vacherin is made only in Winter between the months of September to April. Traditionally, this Winter milk was much more mushroom and earthy in flavour as the animals were barned in this period. The amount of milk they produced was less, thus traditional cheeses like Comté, Beaufort, etc, could not be made and so Vacherin was born.

Clarines is incredibly rich and unctuous. It comes inside a pine box to keep it together as it has a very sticky and creamy texture. It is not unusual for this cheese to develop orange or blue mould patches on the surface. When it develops an orange rind it is at its most flavoursome and the surface will appear to have a ripple to it. At this point it oozes from the box, thus why it comes in its container. The surface of the cheese can be washed with a light brine solution to enhance this washed effect. For those of you who love triple creams imagine a stickier triple cream, with less tang and salt, but with earthier truffle-like flavours. Clarines is at its optimum now as the milks used are still Autumn milk.

Clarines not only makes an amazing dessert cheese, served with yeasty champagne and the last of Autumn berries, but it's also fantastic in a savoury dish. To serve as it is, cut the top off and scoop out with a spoon. Start at the centre of the cheese and work out towards the edge. As a savoury dish it can be baked and served warm. (For details see recipe ideas). It is traditionally served with cornichons, balsamic or sweet and sour pickled onions, steamed potatoes and finely sliced charcuterie.

Il Forteto Formaggio Giotto*

Sheep's milk, pressed curd

Tuscany, Italy

For the last 2 years we have offered Pecorino Toscano from the Il Forteto co-operative for our Italian offer, along with a number of their other cheeses. In this offer we have the Formaggio Giotto that is a fresh young version of Tuscan pecorino. The flavour of fresh pecorino is sweet yet acidic. It is characterised in its appearance by a white paste and the paste has little eyes that can weep moisture. These tears are drops of butterfat. In composition, sheep's milk has a higher butterfat than cow's milk. This butterfat is what produces the classic oiliness of sheep's milk and why it has a rich oily mouth feel. Sheep's milk contains no carotene, which is what gives cow's milk its yellowish tinge. Sheep's milk has twice the amount of protein of cow's milk but also has twice the fat. The difference is the actual physical composition of the protein and fat, which is smaller and thus easier to digest. It has more minerals and calcium than either goat or cow's milk. This abundance of minerals means it is transferred into the richness and complexity of taste. Fresh pecorino does have hints of nuts and fresh herbs which stop it from being insipid. It does not grate well but does grill and melt. It would make a delicious filling when grilled in flatbread sandwiches like our piadinas served here at Richmond Hill Cafe & Larder.

The Il Forteto co-operative was founded in 1977 in Tuscany, outside the Mugello in the province of Florence (about 20km north of Florence itself). About 19 to 20 young students and labourers, who were of a socialist political leaning, formed the co-operative. This co-operative began as a project to help handicapped and abandoned children. The concept was based on the old co-operative system of Tuscany where farmers lived and worked together in a community. A co-operative system was adopted, as it was not driven by profit, but towards the health, lifestyles and dignified living conditions for the participants. When formed in 1977, 220 hectares of land was allocated.

By 1982, the co-operative was unable to buy the land so they had to move the operation to another site, the Riconi Estate. It was here that the commune remained and was completed in 1992. They now have 550 hectares and 96 members, 74 of whom are directly involved in the day-to-day operations of

the farm. They collect milk from about 200 farmers from the provinces of Florence, Prato, Siena, Pisa, Lucca and Arezzo. They are also involved in the harvesting and collection of fruit (particularly apples), chestnuts and honey, as well as the breeding of native Tuscan Cianina cattle and Maremmana horses. The commune offers farm holidays in a very picturesque setting. As of 2003, around 20% of its turnover was derived from exports worldwide.

Formaggio Giotto is aged for 15-20 days before packaging. A preservative is then added to create the crust and it is covered in a protective film to stop moisture loss. The soft crust is generally not eaten. The white and pliable paste of the cheese makes it a perfect cheese to have with fresh beans and herbs or in a salad of greens. A classic Tuscan dish is the first broad beans of Spring. If they are young enough you can serve them raw or lightly steamed. Allow them to cool and peel the outer skin. Then add diced fresh pecorino, olive oil and pepper to taste, then toss the salad by hand and serve.

Pont L'Évêque (AOC)* (PAWHN-leh-VECK)

Cow's milk, washed rind

Normandy, France

Pont L'Évêque is named after the town and bridge at Pont L'Évêque, which is on the main road between Caen and Rouen and Trouville and Lisieux in the département of Calvados in the Upper Normandy Region. This area was the region heavily bombed during D-Day landings and over 65% of the town had to be rebuilt.

Pont L'Évêque, the cheese, was granted AOC status in 1970. It is believed the monks first produced the forerunner of Pont L'Évêque in the 12th century. It used to be sold in the area and was known as *Angelot* (which means either 'cherub' or 'from the Auge area'). There is a reference to Angelot in the 13th century literary work, '*The Romance of the Rose*', by *Guillame de Lorris*. It is believed to be the oldest Norman cheese still being produced to date. It became available in Paris in the 17th century and changed its name to Pont L'Évêque.

Pont L'Évêque is a soft washed rind cheese and comes in 3 sizes. It is distinctive because of its square shape. Grand Pont L'Évêque is square and measures 20cm in width. Pont L'Évêque is square and 12cm across, while *Petit* Pont L'Évêque is also square and 9cm across. We have chosen to cut Grand Pont L'Évêque because it has a more luscious texture and robust flavour than smaller Pont L'Évêque. All milk must come from Normandy or Mayenne, and generally it takes 3 litres of milk to make a 400gm Pont L'Évêque. The curd is hooped into square moulds and placed on racks in a warm room to encourage fast draining. Once removed from the hoops, they are transferred to a *hâloir* (drying room) for up to 5 days. Here they are turned daily and salted, washed and brushed. For the next 2-7 weeks, depending on size, they are washed and turned daily to form the pinky-orange crust and the holes or eyes in the pâté. Cross-hatching appears over the surface of a Pont L'Évêque from the mesh the cheese sits on.

We generally always stock Graindorge Pont L'Évêque as it has a long and consistent record. The company founder, Eugene Graindorge, started with the production of Livarot using milk from the native Norman cows. He then expanded into Pont L'Évêque and Camembert production. The company is currently under the helm of the third generation of Graindorges. The farming background of the family has seen them work closely with breeders and thus ensures superior quality milk, which the Graindorge dairy financially rewards them with better prices for their milk. This leads to the exceptional quality of the cheeses.

Pont L'Évêque should have a moist, slightly sticky rind with no apparent cracks in the surface. The aroma can be quite smoky, even leaning towards smoky bacon with hints of hay and barnyard characters. If the rind is too white, it means it has been kept in a cold environment for too long. The flavour can be sweet with a sometimes meaty flavour, and the texture should be bulging but never runny or soupy. At the moment, the Pont L'Évêque will be the last of Winter milk or early Spring, and will have a more restrained flavour than late Spring and early Summer milks. It has a rich egg flavour like a white mould with a definite earthiness. It is a cross between the flavours of Camembert and the beefiness of Livarot.

Lamb Chopper*

Sheep's milk, semi hard

Netherlands, via United States

This cheese has done a lot of travelling to get here, but it's certainly worth the wait. The rather twee name is reflected in the humorous label of a sheep on a Harley Davidson Chopper motorcycle. Chopper is a creation by an American dairy called Cypress Grove and is a Gouda style cheese. Cypress Grove is situated on the beautiful Pacific coast in Northern California, very close to the Oregon border. This is the home of the giant Californian Redwood trees. Cypress Grove was set up by an enterprising woman named Mary Keehn. Mary started by raising Alpine goats as a milk source for her children in the 70's. She then started a selective breeding program and won many awards until she was recognised as America's premier breeder of Alpine dairy goats. With the excess milk from her goats Mary started experimenting with making cheese at home. In 1983 Cypress Grove was born to move the fantastic results from the kitchen to the market. Mary's aim has always been to produce high quality artisan farmhouse-made cheeses. The American palate took a bit of educating and slowly over this time Mary worked with customers to become a leader in domestic goat cheese production in the USA.

As a person interested in inventiveness, Keehn wanted to also experiment with sheep's milk. However she knew in the USA she would not be able to secure enough organic sheep's milk. This cheese is actually produced in the Netherlands according to her specifications, as the Dutch have a ready supply of sheep's milk. Most sheep's milk comes from the island of Texel, which is the name of a well-known sheep's milk Gouda called Old Texel.

Keehn's Dutch business partner has expertise in making Gouda and room in their cellars to mature the cheese for 3 months. With the majority of Cypress Grove products being white mould, Keehn was worried about the white mould spores transferring to the baby hard cheeses. After 3 months in the Netherlands the cheeses are waxed and shipped to California. The cheese continues its maturation even though it is waxed. The use of natural paraffin wax is important for this maturation to continue. The cheeses are aged for 4-6 months and these ones are currently around 8 months old. Made with vegetarian rennet, it has become a popular cheese since its arrival. It will match with all styles of wines except those that have aggressive tannins. The paste of the cheese is smooth, creamy and rich with an acidity to balance that is typical of Gouda. It has the sweetness and mouth feel of a semi-hard sheep's milk cheese. Use as part of a salad platter of prosciutto, mint and melon. Excellent in grilled sandwiches with smoky ham and RHCL green tomato pickle, or grated or shaved onto polenta and topped with a mushroom ragu.

Provolone Picante*

Cow's milk, stretched curd

Cremona, Italy

"Provolone, that is only a cooking cheese" some of you may exclaim. But a well-aged Provolone Picante is something different all together. Provolone is the most popular cheese in the south of Italy and this particular wheel was made on the 1st February 2006. At 14 months old it starts to develop some amazing flavours. Provolone comes in a number of shapes; *salame* (long cylinder, which our cheese is), *mandarino* (round) and *gigantion* (pear shaped). The last 2 shapes are more common in the north of Italy. For years I have been buying my Provolone from a little delicatessen down the road from home, where two brothers have taken over the running of the store from mamma and papa and have continued the tradition of always having a full 50kg to sell. The brand we all prefer is Auricchio, producers of Provolone since 1877. Auricchio's success is based on a number of factors; the secret rennet formula handed down generation-to-generation, farmers that have specific breeds, the feed they use, and that the cheese is still, for the most part, made by hand. All milk comes from farms near the factory of Pieve San Giacomo, particularly the provinces of Cremona, Brescia, Mantua and Lodi.

Under DOP law, very particular production methods must be used in the production of Provolone. In order to be given DOP status by the *Consorzio del Formaggio Tipico Provolone* it must undergo drawing of the curd, as is also used in the production of Mozzarella. When the milk arrives at the Auricchio factory, it is heated to a temperature of 37°C and then the rennet is added. In Picante, makers generally use a particular type of rennet, which is kid goat cake rennet, as opposed to liquid rennet used in dolce production. Once the curd is formed, it is broken into small pieces and cooked in the whey at a temperature that never exceeds 45°C. If it is too hot, the cheese will be tough and if too low, the cheese will crumble. The curd is then separated from the whey and is left to sit on tables (*spersori*) for hours to drain all remaining liquid and form a solid yet malleable mass. Then the delicate process

called *pasta filata* is undertaken where the curd is broken up, pulled and stretched by hand in hot water at 70°C. It is at this point that the skill of the cheese maker is evident in the forming of the desired shape and to ensure the curd has no holes or folds, which would trap air and thus cause the cheese not to mature successfully. The cheese is then dunked in iced water to set the shape. Next it is placed in huge brine vats where for small cheese they remain for a few hours or for large cheese, such as ours, for 20 days. The cheese is then tied with twine and hung in humidified cellars to age. Once they are selected as being ready, they are cleaned and then covered in a special skin called perle paper that has the Auricchio brand on it (a distinctive "A" with a red anchor and its identifying Dolce or Picante). Smaller cheeses are dipped in paraffin wax. The large cheeses continue to age and lose moisture through the paper surface. Provolone can also be smoked.

Provolone Picante of this age is incredibly spicy and savoury with a rich, almost meaty flavour. There is a creaminess to the texture of the cheese and it has a sharp acidity that is rich rather than tart. There are herbaceous characters of chicory and sorrel, and the colour of the paste is straw-like. Having just cored this cheese to write about, I am still savouring the flavours 15 minutes later. This big baby has some serious length!

Bleu de Laqueuille (AOC)* (*bluh-duh-lah-KAY-yuh*)

Cow's milk, blue

Auvergne, France

Bleu de Laqueuille is yet another cheese of the Auvergne region that tried to take advantage of the mould spores discovered in Roquefort. Bleu de Laqueuille is one of the many blue veined cheeses available from the Auvergne region. This particular one is made from milk in the *Puy de Dôme* département. This is the same area that produces Fourme d'Ambert and Bleu d'Auvergne. Laqueuille is one of the many fortuitous accidents we are now happily enjoying in the food world.

Bleu de Laqueuille comes from an accident involving a cheese very similar to a Cantal. Around 1840 a man named Aintoine Roussel of Villevalle, between Roquefort and Laqueuille, had put a mouldy rye bread next to Cantalon (Fourme de Rochefort). He noticed the cheese had started to go blue so he let it take its course, which developed into the delicate yet clean Bleu de Laqueuille! To mark his role in this "accident", there is a statue of Roussel in the village of Laqueuille. Bleu de Laqueuille is very similar to Bleu d'Auvergne. One of the differences to Bleu d'Auvergne is the traditional practise of warming the curd before it is salted. It developed as an unpressed cheese that allows greater penetration of the blue mould. It has a dry unwaxed crust that has been salt-rubbed to produce a cheese both creamy and slightly crumbly. It generally takes 3 months to be ready for consumption. At one stage in its production it even rivalled the popularity of Bleu d'Auvergne.

Bleu de Laqueuille has become a favourite in the Cheeseroom as it has a creamy mouth feel with an approachable blue mould that is neither too salty nor too sweet. It is very similar in texture to St. Agur in that it is quite creamy and made from cow's milk, however it has a stronger flavour. The paste of the cheese has a slight cellar smell and a surprisingly strong sweet lactic flavour.

....food ideas

Baked Clarines

This is adapted from a baked Vacherin recipe in the book "The Cheeseroom" by Patricia Michelson.

Method

Wrap the box in foil and place on the middle shelf of the oven at 180°C. Bake for 20 minutes, then remove the foil and the lid of the box. Carefully cut out a circle around the crust and lift it off to reveal the molten interior. Swirl in a little fruity white wine (not chardonnay but more a Sauvignon Blanc or if possible a Savoie wine such as Chignin). Dip bite size steamed new potatoes into it. Serve with a green salad dressed with walnut oil, thinly slice charcuterie, tiny cornichons, maybe some tiny sweet and sour onions. Don't be tempted to add any other ingredients to the cheese such as herbs as they will detract from the flavour of the cheese.

Potatoes Pont L'Évêque

This is adapted from a number of recipes and is a mushy version of a classic dish called Potato Gratin à la Normande. This recipe would be enough to serve 6-12 people.

Ingredients

Potatoes, 1 large per person
1 brown onion, roughly sliced
2 cloves garlic, finely chopped
4 slices of thick cut bacon cut into lardoons
(thick sticks of bacon, kassler if possible, about 1cm square by 2 cm long)
400gm Pont L'Évêque

Method

Heat oven to 200°C and put a large oven proof dish on the shelf to heat up.
Peel potatoes and cut into bite size chunks approximately the size of a 20 cent piece. Par boil in salted water for 5 minutes and drain well.
In a large fry pan add a good splash of olive oil and fry onions, garlic and lardoons. Stir to stop garlic burning and then add the potatoes. To add your own touch you could add rosemary, thyme or sage. Make sure all the mixture is coated in oil and then put mix into the hot oven dish. Spread mix out evenly, season with black pepper. Cover dish with foil and place in oven for 30-40 minutes.
The potatoes should be steamed and not crispy, they should be semi soft. Place the whole piece of cheese on top of the potatoes, or cut the cheese into pieces, and put into the oven for a further 20 minutes until the cheese is fully melted and you have a luscious cheesy potato melt that is like wicked mashed potatoes.

Other Pont L'Évêque suggestions

Grill slices of sourdough and rub bread with garlic. Top with a selection of mushrooms sautéed with thyme and extra virgin olive oil. Place mushrooms on sourdough and top with slices of Pont L'Évêque and grill until the cheese is melted.

Sfogliate al Provolone (Provolone Tart)

This is usually made with a dolce Provolone but with the Picante it would make a lovely light lunch dish. Serves 6.

Ingredients

400gm frozen shortcrust pastry dough
6 slices of Provolone (approx 300gm)
6 slices of ham (approx 150gm)
1 egg, lightly beaten
Bitter salad greens (radicchio, endive, chicory, and witlof)
Extra virgin olive oil
Lemon juice

Method

Defrost pastry dough.
Remove rind from Provolone.
Preheat oven to 180°C. Grease and flour a baking tray or use a tray lined with baking paper.
Roll out dough and cut into 12 squares. On 6 of the squares brush the edges with the egg. Lay a slice of the ham and then the Provolone, ensuring the ingredients are well inside the edge brushed with egg. Place the remaining pastry on top and pinch the edges together. Baste the tops with the remaining egg and leave to rest for 10 minutes.
Bake in oven for around 12 minutes or until golden brown. Serve immediately with bitter salad leaves dressed with extra virgin olive oil and lemon juice.

Other Provolone Picante suggestions

Pizzetta of chorizo, green olives and Provolone

Crepe "La Locanda del Palazzo"

This Provolone recipe comes from the Auricchio cheese company. For other great Provolone recipes take a look at their website at www.auricchio.net.

Ingredients

For the crepes:

3 eggs
500ml milk
160gm flour

For the filling:

250gm cream
250 gm Provolone
150gm Parmigiano Reggiano
50gm Fontina cheese
Leeks

Method

Beat the eggs. Add flour and a few spoonfuls of milk at a time and mix. Continue adding the milk until all of it has been incorporated into the batter, which should be smooth. Let the batter sit for ten minutes, then prepare the crepes by pouring a small amount of batter into a greased skillet pan and swirl it around until the bottom of the pan is covered with a thin layer of batter. Cook for a few minutes, then flip the crepe to cook the other side. Continue this process until all the batter is used.

For the filling, heat the cream then add the cheeses and let them melt. The cream mixture must be stringy. Cool the cheese and cream mixture then roll it into balls and place one small ball at the centre of each crepe. Fold the crepes to form small 'packets' and tie with ribbons of leek cut into very thin slices. Bake in a hot oven until the crepe becomes crisp and the cheese is melted. Serve with thin leek slices that have been sautéed in a pan with a teaspoon of butter.

White Onion Soup with Tuscan Toast

As the weather begins to cool down, what could be better than a bowl of hot soup with crispy cheese croutons? This recipe will serve 4.

Ingredients

1 cup soft Pecorino Toscano cheese
¼ cup hard Pecorino Toscano cheese
3 medium white onions, sliced
8 slices Tuscan bread, toasted on one side
½ cup extra virgin olive oil
¾ cup plain flour, sifted
3-4 cups of hot water
1 bouillon cube

Method

Peel the onions and slice them thinly. Cook them gently in a pan over low heat with the olive oil. When translucent, add the flour and stir with a wooden spoon until creamy. After about 5 minutes, add the hot water, the bouillon cube, and salt and pepper to taste. Simmer for another 10 minutes.

Preheat the oven to 200°C. Place the uncooked side of the Tuscan bread on a baking tray. Cover the toasted tops with the grated Pecorino and place in the oven for about 5 minutes, or until the cheese has melted.

Pour the hot onion soup into individual bowls and top with slices of the Tuscan toasts, just out of the oven. Sprinkle a little more Pecorino over the top and serve immediately.

Shopping List Offer 03, 2007

From the RHCL kitchen...

Bronwyn's Boiled Fruit Cake

A new member to the Richmond Hill Cafe & Larder team is Bronwyn Eades. Bronwyn was the head pastry chef at the Windsor and if you come in for coffee, you will see the amazing delights coming out of our pastry kitchen. I asked Bronwyn recently what she could come up with as a special cake for Mother's Day. As a country girl, Bronwyn has delved into a treasure trove of traditional recipes. She has come up with a mini boiled fruitcake (approx 12cm in diameter) with a twist. Starting with a traditional English-style boiled fruitcake full of dried fruit and nuts, Bronwyn has added pineapple, dried apricots and glace ginger. There is also a hint of spices from the old East Indies colonies that adds a special little something. Packaged in a silver cake tin that can be reused, it is the perfect gift for mums of all ages.

Our favourite things from the larder...

Richmond Hill Cafe & Larder French Cornichons

Cornichons are the classic accompaniment to Clarines. Serve alongside the Clarines with cold meats and rye bread. Unlike pickled cucumbers, which can be mushy or have an overpowering pickled taste, cornichons are tiny crisp pickling gherkins with a sweet crunch and a lack of pickled taste. I always have some in the fridge to add to a ploughman's lunch platter or as part of an antipasto platter.

Mother's Day Breakfast Special

We have put a little selection of breakfast treats together for every mum or gran. Our treats include an Andrew Cope egg cup in white stoneware, a hand knitted egg cosy in delicate Autumnal tones, Richmond Hill Cafe & Larder Honey Toasted Muesli, a Milliere blue gum honey and jar of Sunrise Marmalade. A perfect selection for mum. It can even be sent in a Richmond Hill Cafe & Larder wooden gift box, ribboned and ready to give on the Sunday morning. As an unboxed gift it is \$53.50 and **with Cheese Club discount it is \$47.97**, or **in a presentation box** that can be reused for recipes and collectables it is \$63.50, **with discount \$57.15**.

The Cheesy Mum Special

Some mums are more the bookish or knowledge-gathering type, so our collection of DVDs and books may be just the thing. Included in the gift is a copy of "*French Cheese*," a pictorial guide from Dorling Kinsley books, a copy of Will Studd's *Cheese Slices Volume 2*, and as a special bonus, a copy of *Cheese Slices Volume 1* at half price. The total price comes to \$86.00 **with cheeseclub discount, \$77.40**

Beech's Sun-Dried Peaches & Figs

Barmera, Riverland, South Australia

Along with the return of the figs last month, this month also sees the return of sun-dried peaches. Rich and luscious the peaches are an excellent match with the sheep's milk cheese in this offer and with the Mimolette. A lot of members are avid eaters of the Beech's fruits, as they are perfect to nibble on any time. Dried without sulphur they are darker than many dried fruits but retain their integrity of flavour.

Lescure French Butter

Poitou, France

Treat mum to breakfast in bed with toast with one of our jams and French Lescure butter. We have 250gm unsalted butter rolls and 250gm blocks with Atlantic sea salt flakes. Try baking with Lescure sea salt butter and you will never look back at regular salted butter again.

RHCL Cheesy Mix

As always, cheesy mix is on the shopping list. If you have leftover Provolone, grate it into the mix for a more Picante taste. Try boiled potatoes peeled and then topped with cheesy mix, then grill. Or have a baked potato with melted cheesy mix. This mix can be frozen and taken out as needed. Match with RHCL Eggplant & Chilli Pickle or for a more tomato chilli hit try with RHCL Chilli Jam. As a change we will be sending your cheesy mix in a re-sealable vacuum pack bag for easier shipping and storage.

Parmigiano Reggiano (DOP)*

Cow's Milk, Emilia-Romagna, Italy

Of course no cooking offer would be complete without Parmigiano Reggiano. Our current Parmesan is from the Pieffe brand and we have consistently been procuring stock of 24 months plus. Under DOP regulations Parmigiano Reggiano can only be made between April 15th and November 11th. This ensures the animals are not fed with silage but on the grass pastures of the Emilia-Romagna region. It is made with raw milk and the cheese cannot undergo any thermal treatments. For every batch of cheese 2 separate milkings are used. The evening milk is poured into large shallow vats to rest and is skimmed of its cream before the morning milk is added. This morning milk can then be skimmed also. The starter culture is from naturally forming acidification from the whey of the previous day's production. These regulations are 3 of the basic regulations in regards to Reggiano! There are 11 articles in the DOP regulations for Parmigiano Reggiano.

Christian Matocq Vache & Brebis*

Cow & Sheep's Milk, Basque-Pyrénées, France

With the hard cheese on this offer being either sheep's milk or cow's milk, what does it taste like when you combine the two? We offered this cheese late last year and around the same time we imported some into the Cheeseroom for aging. The current batch is from November 2006. When they arrive here they have approximately 9-12 months on them so they are now an age of anywhere between 14-18 months. They have developed incredibly long flavour with a creamy texture and amazing complexity. Rich buttery cashew nut flavours are balanced by the salty and oily characters of the sheep's milk. Excellent on a platter with beurre bosch pears or rich fruit breads.

Mimolette*

Normandy, France

This cheese is also sometimes known as Boule de Lille or Mimolette Française. This particular Mimolette has come from the Isigny-Ste-Mère co-operative in Normandy, which is a producer of AOC Camembert. It is said Mimolette originated from Holland. It is made using the same methods as Edam. When young the paste of the cheese is semi soft (i.e. in French *mi-mou* means half soft). It is coloured using *annatto*, a natural red-orange colouring derived from a bush native to South America. When we purchased these cheeses they were what is called *demi-vielle*, or 6 months old. We received these cheeses in December of 2006 and if we were to hold them until December they would become what is called *vielle en étuvée*. A drier crumbly texture with hints of nuts and caramel, as in the caramel of crème caramel.

wine...

This month sees one of our cheese and wine matching professionals back by popular demand, with his wine recommendations to match this month's cheese selection. Martin has used his years of experience to come up with some interesting notes, however sometimes the makers or importers themselves are the best people to explain their own products

NV Macedon LD Extended Lees Aged Brut Cuvée VI

Macedon, Victoria

....match with Clarines

Australia's equal top ranked Sparkling - 96 points in James Halliday's 2007 Wine Companion (equal top with our Macedon Cuvée XI - 96 points).

Macedon LD is our long awaited, deluxe, no expense spared, top of the range sparkling wine. Hanging Rock winemaker, John Ellis, discusses the evolution of Macedon LD. "We had noted Bollinger's achievements with their 'RD' product and our early experience with 'Macedon' led us to believe that we could match them in the style of sparkling we love best. James Halliday clearly agrees with us. "The price is simply a reflection of the amount of time, effort and care that goes into making a wine like this." The wine has spent nine years on yeast lees, building an incredible depth of complexity and richness.

2005 Alvaro Castro Dão Vinho Tinto

Dão, Portugal

....match with Lamb Chopper

The notes for this recent Portuguese arrival into Australia come from the importer Scott Wasley of The Spanish Aquasition.

Alvaro has 2 Quintas (farm or single estate vineyards): Saes is where he lives and the winery is located, but he spends much time also at Pelleda, set on a hillside with wonderful views and a fantastic old building he is restoring from a semi ruined state. It's in the region of Sierra d'Estrella (*mountains in the stars*), also home to a famous semi-hard mountain cheese.

Alvaro Castro inherited the historic Pelleda winery in 1980, but the property dates back to 1570. Alvaro and his daughter are now full time on the estate, after a family absence from wine making of two generations. Pelleda is planted to more than 30 indigenous Portuguese grape varieties such as Alfrocheiro, Jaen (Mencia in Spain), Touriga Nacional (native Portuguese grape) and Tinta Roriz (aka Tempranillo).

The 2005 Dão is blended from both Quintas. Aromatics of plum spice, black cherry, game meats and wood smoke. The serious palate has a chocolaty spicy edge. It is structured and savoury with taunt berry and black fruits and good acidity. There's tobacco and cane characters (from the Touriga), red fruits from the Alfrocheiro, sage bush and dark sweet spices. Quite firm and a good food wine. A blend of Touriga Nacional, Alfrocheiro and Tinto Roriz, 15% of which comes from very old vines. It is aged 12 months in second use oak.

2005 Dog Rock Tempranillo

Pyrenees, Victoria

....match with Provolone Picante

These notes are from the maker of Dog Rock wines. For those of you who know this variety there needs no introduction. I first tasted a Tempranillo in 1994 and was hooked from that time on. I have always believed this variety to be perfect for Australia. It is a native of Spain and when Andrea and I were there in Rioja in 2001, we were all smiles. Why, I hear you ask. Because we tasted some exceptionally good wines and we had just planted a couple of acres back in Australia. Tempranillo gives very fragrant fruit and has silky fine tannins that make drinking it a pleasure. The name Tempranillo means "early" in Spanish and that's the way it ripens. You have to pick it early, which means less sugar, which in turn means less alcohol. This is not necessarily a bad thing, believe it or not. I gave a bottle of this wine to a friend who has Tempranillo in his vineyard in the Barossa and he phoned up a week later and ordered a dozen (true story). The 2005 Tempranillo is our first single vineyard release of this variety and we are exceptionally proud of the wine. The wine will cellar for 2 – 5 years but is drinking beautifully right now.

2004 Heritage Semillon

Barossa Valley, South Australia

....match with Il Forteto Formaggio Giotto

Heritage Wines was established in 1984 and is situated in the historic village of Marananga. The winery is a small family-owned enterprise run by winemaker Steve Hoff & his wife Christine. A sixth generation descendent of early Barossa settlers, Steve is described by James Halliday as one of the "quiet achievers of the Barossa Valley, who is apt to produce some startlingly good wines". Semillon is one of the truly great white varieties of the Barossa Valley. The 2004 Heritage Semillon is sourced from a vineyard 4km north of the winery at Kalimna. Ten per cent of the fruit is fermented in American oak barrels, and the wine is bottled early, to retain optimum varietal character. The nose shows citrus/lime characters with just a hint of oak. The palate displays distinctive fresh lemony Semillon flavours with good weight and an impressive dry finish.

2005 Cirko V Viognier

King Valley, Victoria

....match with Pont L'Évêque

Medium golden straw in colour, bright and clear, showing evidence of texture and alcohol in the glass. Clean and inviting, the nose is immediately promising and complex. Deep and rich, the aromas of peach, apricot and musk are ripe and intense. There is a whiff of spicy French oak under-pinning the stylish fruit and providing an extra dimension of complexity. Beautifully balanced, with power and intensity but without the excess softness and weight that is sometimes seen with this variety. An inviting palate with balanced lemony acid, there are ripe peach and apricot fruit flavours and smooth texture flowing right through the wine. The ample alcohol contributes to this richness without alcohol heat being evident, and the judicious use of quality French oak adds further complexity and depth to the wine.

2004 Grampians Estate Rutherford Sparkling Shiraz

Willaura, Victoria

....match with Bleu de Laqueuille

Easily one of the best sparkling Shiraz styles in Australia. Bottled under crown seal it is not overly ripe or jammy, but has lots of fantastic dark berry and earthy notes, with great length and cleansing acidity. Yum!

AUTOMATIC CHEESE OFFER

We are aware many of you are busy and do not get around to filling in the form before the due date, and so either miss out on some cheeses or do not get to submit your order at all. To help customers with this, we are offering you the chance to have an automatic order of the 6 cheeses sent to you every offer. You can choose either a blue ribbon size or essential size. Every offer will be sent to the delivery address we have on file. Of course, our other goodies can always be ordered and we would ask that they be ordered by the Wednesday before the send out date so we can ensure we have enough in stock. Please read the conditions listed below, and if you wish to have your cheese automatically sent to you, please fill in and return this form.

Conditions

- An order will automatically be generated for each offer in the year from the date signed below
- The order will be sent out on the date stated under the heading "invitation to order"
- Any cancellation or change to your standard order must be advised by telephone, prior to the closing date for orders, or your bank account will be charged as normal within 5 working days of the order being dispatched.
- All items in the shopping list and wine list may be added to your standard order. Please place your order for these items by the Wednesday prior to delivery date.

Name:-

Member Number:-

Size required:-

(Please circle)

BLUE RIBBON

ESSENTIAL

I, the undersigned, have read the above conditions and give The Cheese Club at Richmond Hill Cafe & Larder permission to automatically generate an order of the size stated above for each offer.

Signature

Date:-

The Cheese Club

Invitation to Order Offer 03, 2007

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

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

Do you receive an automatic order: (please circle) YES NO

Delivery & Payment Details:

Name: _____

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

Business Name (if applicable) _____

State: _____ Post code: _____ Contact phone: _____

Is this a permanent address change? – Please circle YES / NO

Would you like to receive future offers by e-mail? – Please circle YES / NO

E-mail address: _____

Payment details

As per my file Amex mastercard bankcard visa diners cheque
 Or my new credit card: Please keep new details on file: YES NO

Type: _____ Number: _____

Expiry Date: ____ / ____ Signature: _____

• Please make cheques payable to Richmond Hill Cafe & Larder (not The Cheese Club)

1. Cheese Club Offer 03, 2007 - What's Cooking?				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Cost
Clarines Cow's milk, white mould, surface ripened, 280gm unit	<input type="radio"/> 2 units \$40.00	<input type="radio"/> 1 unit \$20.00	\$20 each	
Il Forteto Formaggio Giotto* Sheep's milk, pressed curd, approx. 900gm	<input type="radio"/> ½ unit \$24.75*	<input type="radio"/> ¼ unit \$12.38*	\$55.00/kg	
Grand Pont L'Évêque* Cow's milk, washed rind, approx 1.5kg	<input type="radio"/> ¼ unit \$24.38(375gm)*	<input type="radio"/> 1/8 unit \$12.19 (185gm)*	\$65.00/kg	
Lamb Chopper* Sheep's milk, semi hard	<input type="radio"/> 400gm \$24.00*	<input type="radio"/> 200gm \$12.00*	\$60.00/kg	
Provolone Picante* Cow's milk, stretched curd.	<input type="radio"/> 400gm* \$18.80*	<input type="radio"/> 200gm* \$9.40*	\$47.00/kg	
Bleu de Laqueuille* Cow's milk, blue	<input type="radio"/> 400gm \$20.40*	<input type="radio"/> 200gm \$10.20*	\$51.00/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
Bronwyn's Boiled Fruit Cake	Approx 300gm	\$19.50		
RHCL French Cornichons	300gm	\$8.50		
Mother's Day Breakfast Special	Unboxed	\$53.50		
	Gift Boxed	\$63.50		

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

Continued overleaf...

