LONG PADDOCK CHEESE

THE CHEESE SCHOOL

Welcome to the Long Paddock Cheese Club and our April subscription box!

Autumn has arrived, at last, along with some much welcome rain, as we trade in our cottons and linens for woollens and embrace the cool!

Quince, persimmon and pomegranate adorn the trees, and our fungi friends in nature are beginning to show their heads.

In this month's box you will find: Driftwood, our spruce-bark-wrapped soft Vacherin-style cheese; Ironbark, our hard-cooked alpine-style cheese, of a Gruyere like nature, aged in our caves for 12 months; and our hugely popular Banksia semi-hard tomme.

Also included are:

1. a beautiful hand-rolled ball of our cultured-cream lightly salted Butter (*beurre-de-barrette* or batch-churned), and
2. 300ml of our addictive condiment Boronia (fresh curd base, with garlic, shallot and fresh herbs)

Driftwood – spruce-bark-wrapped soft bloomy rind cheese

Driftwood is made in the style of Vacherin Mont d'Or, a small spruce-bark-wrapped, bloomy rind cheese. Its ivory paste is luxuriously runny, with an aroma of forest floor, resinous and lightly brothy/meaty in flavour and sometimes mustard notes. Along with carefully selected yeasts and moulds, Driftwood owes much of its flavour to the unique bark that hold the curds in place as it ripens.

The spruce bark strips, known as 'sangles' in Europe, are a centuries-old tradition, hand-harvested from plantations high in the Jura mountains, from the pliable Cambian layer, between the rough bark and inner heartwood. The logs are harvested for furniture & houses, so the soft Cambian layer is a by-product that would otherwise go to waste. The photo below shows the *Sanglier* from whom we source our *sangles*, Marie Faivre, hard at work.

Recipe idea

Mushrooms with Prosciutto and Driftwood

- *Preheat oven to 220°C.*
- *Wipe mushrooms to remove any dirt, and roughly chop the stems.*
- *Melt 30g of Long Paddock Butter, sweat the mushroom caps for 3-4 minutes, then set aside.*
- *Fry the chopped mushroom stems in the same butter, add salt, pepper & thyme.*
- *Take a few slices of prosciutto and arrange over mushroom mix in small individual baking dishes.*
- *Remove bark belt from around the Driftwood cheese, slice it & spread slices evenly over the dishes.*
- *Place in the hot oven and melt until brown, around 5 minutes.*
- *Serve with a side of boiled potatoes or pumpkin & green salad, a glass of dry white or light red wine.*

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Ironbark - hard cooked alpine style cheese

Ironbark is a large 8kg wheel of long-aged, cooked-curd cheese, similar to famous European semi-hard cheeses such as Comté, Gruyere & Beaufort, hailing from the French & Swiss Alps. We are the only ones in Australia to use the traditional rennet preparation typical of these PDO cheeses (known as Caillette, using natural enzymes derived from the lining of the cow's fourth stomach, the Abomasum), resulting in a cheese with greater complexity and unique savoury/umami flavours.

While excellent simply with just a glass of nice Riesling or Pinot Gris, it also lends itself famously to a variety of cooked dishes. Most memorable for me is when used in a Gougere, a baked choux pastry mixed with gruyere, usually served as an appetiser with Champagne!

Other ideas to get you started are to add it to a Gratin, as a part of a Fondue, Croque-Monsieur, in a Quiche Lorraine, cauliflower & onion tart, macaroni & cheese - or even a souffle if you really want to show off your cooking skills!

Banksia – semi-hard tomme

By far our best seller, Banksia is a cheese the whole family will enjoy! It is sweet, savoury and nutty with some complex grassy & vegetal notes. Its soft & pliable paste makes it a wonderful melting cheese. Try folding it through a herb omelette, or grated into a vegetable-packed lentil salad with toasted hazelnuts to add a greater depth of flavour.

One dish sure to impress is the French dish called **Aligot,** essentially a cheesy potato mash hailing from the southern region of Massif Central in France, traditionally served with sausages and salad.

Ingredients

- *900g floury potatoes (not waxy) such as Desiree, King Edward or Sebago*
- *1 cup crème fraîche*
- *50g Long Paddock Cheese cultured cream butter*
- *2 cups grated Banksia cheese*
- *2 cloves garlic, minced*
- *Salt & pepper to taste*

Method

- *Cook potatoes for 15-20 minutes or until tender, then pass them through a sieve or potato ricer.*
- *Return them to the pot over low heat and stir in garlic, butter, cream & about half the cheese.*
- *Once combined, add the remaining cheese, continue stirring over low heat until it has a smooth and elastic consistency. Season with salt & pepper – and serve with grilled sausages and salad.*

Boronia – Fresh curd, shallot, garlic and herbs

Based on a spread or dip originating in Lyon, France, where it goes by the name Cervelle de Canut (which translates as silk weaver's brain, which sounds rather unkind!)

What can Boronia be used for?

1. *Served as an appetiser with croutons.*
2. *Enjoy with the last of the summer crop of tomatoes.*
3. *A couple of tablespoons in the fold of an omelette.*
4. *Alongside baked potatoes or other roasted root vegetables.*
5. *With smoked fish on a bagel.*
6. *Stirred through cooked pasta.*
7. *Or a dollop in your favourite soup, such as pumpkin or borscht.*

Cultured Cream Butter

You know what to do with it!