LONG PADDOCK CHEESE

THE CHEESE SCHOOL

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

Still not quite ready to venture out into the cold? Whether you're after a cosy night in, entertaining, or a casual board game night with friends, this month's edition ticks all the boxes. You have two of our best-selling cheeses in peak condition for a balanced yet varied cheese board: Ironbark and Bluestone, along with a new introduction, Pennywort, developed for our Beyond Home Cheesemaking classes by our educator and cheesemaker, Michael Paradise. More from Michael on this cheese below.

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)

Pennywort - soft washed-rind cheese

Pennywort is our take on the washed-rind cheese, Taleggio. This cheese is exclusively made in our "Beyond Home Cheesemaking" classes at The Cheese School in Castlemaine. We run these classes regularly, giving cheesemaking enthusiasts the opportunity to learn how to make several different varieties of cheese at home and have lots of fun while doing it! This includes making a delicious washed-rind Pennywort cheese, and then learning how to care for it and mature it at home. The ripening or ageing process for Pennywort can take up to 6 weeks and requires daily love and care. We think that this care and attention really comes across in the final product.

This washed-rind cheese should have an orange/pink tacky rind, with a mild fruity flavour and a creamy texture. As the cheese ages, it breaks down even more and meaty/brothy flavours develop. The aroma also intensifies as the cheese ages, but don't be afraid - the smell is stronger than the flavour of this cheese.

We hope you enjoy Pennywort - and maybe also consider joining one of our Beyond Home Cheesemaking classes (details on our website: https://longpaddockcheese.com.au/the-cheese-school/).

Serving ideas

- *Pennywort is great spread on a crusty baguette or on any cheeseboard, along with some cured meats such as salami, prosciutto or capocollo, and some dried fruit or quince paste.*
- *For a Tartiflette recipe (layered thinly sliced potato, crispy bacon, cheese, crème fraîche & minced garlic in a casserole dish, baked until bubbling & molten), replace the French Reblochon washed-rind cheese with Pennywort.*
- *Or use in any recipe that calls for Taleggio or another washed-rind cheese - think potato, cheese & rosemary pizza, mushroom risotto or pumpkin tart.*

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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, Gruyère & 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!

Bluestone – mild, creamy but dense blue cheese

Bluestone is a mild, minerally and lightly fruity blue cheese made as a cross between an English Stilton and a buttery French blue from the Auvergne region named Fourme de Montbrison. It is a natural-rinded blue cheese of substance & complexity with different layers of flavour and texture, not just a salty-blue hit.

When young, Bluestone retains its chalky core, gradually breaking down with ageing to a dense creamy texture. We like it best when it shows its true dual personality – some chalkiness in the middle and a creamy outer, with blue notes that are not too dominant.

Recipe ideas

- *Blue cheese gnocchi – add it crumbled to hot cream, stir it through gently, then use the resulting sauce to coat freshly-cooked gnocchi.*
- *Try it with grilled or roast pear, on a blue cheese & potato pizza with bitter leaves, or in a Waldorf salad with tender chopped celery hearts and new season walnuts.*

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 to silk worker's brain, which sounds rather unkind!), it also appears in a more commercial form in France under the name Boursin. Whatever its name, it's delicious and versatile!

How should I eat Boronia?

- *Served as an appetiser dolloped on croutons or mini toasts*
- *Enjoy spooned onto a winter salad of radicchio, baby beetroot, rocket & walnuts*
- *A couple of tablespoons in the fold of an omelette*
- *Alongside baked potatoes or other roasted root vegetables*
- *With smoked fish on a bagel*
- *Or a dollop in your favourite soup, such as pumpkin or borscht*

Cultured Cream Butter (lightly-salted)

You know what to do with it!