LONG PADDOCK CHEESE

THE CHEESE SCHOOL

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

There is just the hint of new scent in the cold air, as wattles and other blossoms begin to bud. Things are starting to look up, but gosh it's still freezing out there (old family saying: as the days grow longer, the cold grows stronger!). So, this month, we're sending you cheeses to warm your cockles and put a spring in your step!

- **Silver Wattle**: soft lactic cheese
- **Banksia Reserve**: semi-hard EXTRA-long-aged alpine-style cheese
- **'Squeaky' Cheddar curds**

And, of course, our **Vanilla & Plain Yoghurt and Cultured Salted Butter.**

Silver Wattle - soft lactic cheese

A small soft lactic cheese, with a wrinkly geotrichum rind, and exciting evolution of texture & flavour as it ages.

Based on a French cheese eaten throughout France, St Marcellin, this soft cheese has a unique flavour and evolution as it ages. It's sure to impress. A truly celebratory cheese, it pairs beautifully with anything sparkling, perfect for special occasions. When eaten young, it is fresh, citrusy & lactic. For those who like a more pungent style of cheese, wait until closer to the 'Best Before' (sometimes referred to as the 'Best After') date for the full gamut of flavours, when more complex nutty, barnyard/animal flavours begin to emerge and the paste oozes.

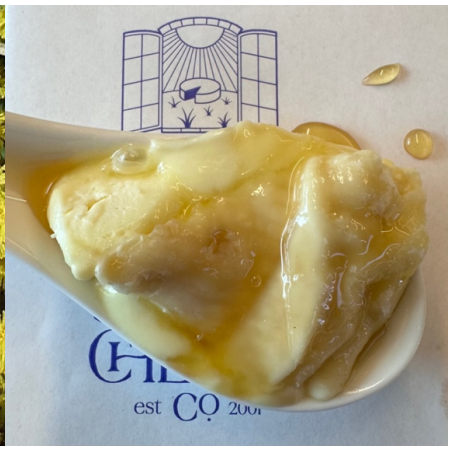
What on earth is a lactic cheese, you might ask? Lactic cheeses are a family of cheese defined by their production process. Lactic cheeses are a family of cheeses that are in fact the oldest form of cheesemaking, thousands of years old. They undergo a long fermentation period that primarily relies on Lactic acid bacteria which convert lactose (the sugar in milk) into lactic acid. It's this acidification process that leads to the formation of delicate curds, rather than relying on rennet to coagulate the proteins in the milk.

This process has long been used in the production of soft goat's cheese in Australia, but far less commonly found with cow's milk cheeses, despite their prevalence throughout France.

Silver Wattle gets its name from the flowering tree of the Acacia family native to south-eastern Australia. We chose this name as it represents the local terroir of our beautiful region, and just so happens that, if you look closely at Geotrichum candidum, they appear as little bursts of fuzzy yeast & mould, just like wattle blossom.

Serving ideas

1. *Try as part of a rich 3-cheese sauce for gnocchi or pasta - delicious!*
2. *On a bagel with some smoked salmon or trout*
3. *Or serve ripe spoonfuls with a drizzle of honey - divine!*



Banksia Reserve – Semi-hard EXTRA-long-aged tomme

By now you may be familiar with our ever-popular Banksia, a semi-hard tomme style cheese. But have you tried its bigger sibling, Banksia Reserve?

We produce Banksia in two formats, a smaller 3kg wheel and a much larger 9kg wheel, using the same cultures & techniques. The Reserve is aged for an additional 6-8 months in our maturation rooms, where the proteins break down and release new flavour compounds, allowing the development of more complex brothy, nutty and sweet flavours.

We flagged a batch we felt we could age even further in our humidified cave environment. So, we present to you this month a very special cheese: EXTRA-long-aged Banksia Reserve, with flavours & textures like a well-aged Gouda.

You will find in this cheese some wonderfully crunchy, salty-umami-packed crystals. These are formed in aged cheese when the amino acid 'tyrosine', present in milk proteins, begins to crystalise as the cheese ages & loses moisture, breaking down over time to form clusters. Other examples of well-aged cheeses that show these crystals include Parmigiano Reggiano, Pecorino, aged Goudas and traditional styles of Cheddar.

Why cook at all, when all you need is some crusty bread, a serious wedge of cheese and good company?!

Squeaky Cheddar Curds

You may have noticed recently our Squeaky Cheddar Curds featuring at specialist cheesemongers in Melbourne, such as *Maker & Monger* and *Supercheese,* to celebrate Canada Day on the 1st of July.

Popular in North America, cheddar curds are eaten in their freshly milled & salted state, often as a snack with beer. Their squeakiness is detected as you eat them, when they make contact with your teeth!

A hearty wintertime dish such as Poutine is served in Quebec and elsewhere in North America, where the curds are semi-melted over fries with gravy poured on top. Or in Wisconsin, where the curds are lightly battered and fried, served as a party snack to go with beer.

Some of our customers have found they work very well on a pizza, in place of mozzarella.

Recipe idea: Poutine

OK, so it's not a pretty dish (and some may say the fries mean it's not too healthy either), but so well suited to cold weather snacking!

There are just 3 components to this dish: fried/baked potato chips, the curds and the gravy (plus a little chopped parsley or thyme on top as a slight nod to good health!). Make the gravy first (just make your favourite version/Google it) and keep it warm; either make the chips from scratch or use a frozen version, cook them how you like them (deep-fried or oven-baked); plate them immediately, top with the curds, pour over the gravy, sprinkle on the herbs – and voila! Your Poutine is ready to be attacked with forks by a small gathering of friends/family, each holding a beer in the other hand!

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