LONG PADDOCK CHEESE

THE CHEESE SCHOOL

Welcome to the Long Paddock Cheese Club - and our June 2024 subscription box!

In this month's box, you will find a wedge each of 3 of our well-known artisan cheeses:

1. Flannel Flower, a soft bloomy brie-style cheese,
2. Ironbark, a hard-cooked Alpine-style cheese made in the traditional way, and
3. Bluestone, our highly popular and unique blue.

You also have:

1. a beautiful hand-rolled ball of our cultured-cream lightly-salted Butter, and
2. a jar of our Fromage Frais (fresh lactic curd, a fresh but creamy delight),

both of which are loved by chefs around Australia.

And for those lucky enough to be getting **our large subscription box**, you also receive:

1. a jar of our vanilla pot-set yoghurt, made with a touch of certified-organic raw cane sugar and whole vanilla beans, *plus*
2. a wedge of Banksia Special Reserve, our long aged, semi-hard Alpine-style tomme-shaped cheese that has matured beautifully over 9-10 months, showing all the savoury but sweet grassy complexity that comes from top quality milk, cheesemaking skill and the extra nurturing & time spent in our cheese caves.

This selection of artisan cheeses and fresh dairy products is perfect for entertaining or on a cheese board. But we also loved cheese used in salads and cooked dishes, so we include some recipe ideas!

Flannel Flower - soft bloomy brie-style cheese

Flannel Flower is made using the traditional artisan French method of a non-animal rennet-set soft bloomy rind cheese in the style of Brie de Melun, produced in a thin 1kg wheel. It spends a little over a month in our ageing rooms so that the surface yeasts and moulds begin to work their magic and gradually break down the chalky interior.

This beautiful cheese differs considerably from the smaller, stabilised 'Brie' versions that are widely available across the Australian market, which have been developed in order to create a standardised product with a predictably soft, but often bland paste in order to maximise retail shelf life.

When young Flannel Flower is lactic and buttery with mild mushroom notes, a chalky centre and resistant to touch before opening. As it ripens, the fats &

proteins break down and flavour enzymes are released, resulting in a more creamy/runny paste, and nutty & forest-floor flavours become more overt and complex.

Why do we call this cheese Flannel Flower, you may ask? Well, like all our products, it is made by our skilled cheesemakers, headed by French/Australian cheese guru, Ivan Larcher, by respecting its European origins (in this case, French). But, also in common with all our products, it is made with Australian milk by our Australian team in central Victoria on Dja Dja Wurrung country, so we want it to have an Australian identity. The Flannel Flower is a beautiful small creamy-white petalled flower indigenous to Australia. And, when our Flannel Flower cheese is cut into wedges, it looks remarkably like the full-petalled flower it takes its name from.

Ironbark - hard cooked alpine style cheese

Ironbark is a large 8kg wheel of 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!

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 creamier 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 and then use the resulting sauce to coat freshly-cooked gnocchi.
- Try it with grilled or roast pear, on a blue cheese pizza with bitter leaves, or in a Waldorf salad with tender chopped celery hearts and new season walnuts.

Fromage Frais

Eat it for breakfast, lunch or dessert! Delicious with fresh fruit & honey or try a tomato salad with anchovies, herbs & nuts as an appetiser. Stir it through pasta, or dollop on a prosciutto pizza as soon as the pizza emerges from the oven. Divine mixed with herbs & minced garlic & dolloped on baked potatoes or smoked salmon.

Cultured-cream Butter, lightly salted

We don't think we need to suggest what to do with this. Suffice to say, it is highly sought after by top restaurants in Sydney and Melbourne. So, go for it!