LONG PADDOCK CHEESE

THE CHEESE SCHOOL

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

Autumn is here (allegedly), and very nearly the Easter break! Which means, of course, we get to eat copious amounts of butter, applied at a ratio of 50/50 to our hot cross buns, no less! This month you will receive a double serve of our gorgeous cultured butter, to get you through until Easter weekend. Along with the following treats, all of which you should also try on your hot cross buns (it's wonderful how well just about any cheese goes with a fruity spiced bun)!

- 'Sundew' Soft bloomy rind cheese
- 'Granite' Clothbound Cheddar Reserve 14 months
- 'Bluestone' mild blue cheese

Did you know that chocolate & cheese can be friends?

While they might sound like odd bedfellows, there are some rather exciting pairings to be enjoyed. It is usually a good idea to match the intensity of the cheese to the chocolate, and flavours that would normally marry on a board, but don't be afraid to experiment!

Our neighbours here at The Mill in Castlemaine, Cabosse & Feve, make arguably some of Australia's best chocolate, using ethically sourced & sustainable cocoa beans. Absolutely everything in their range is to die for. But our top picks to serve with our Bluestone include their, dark chocolate covered 'Orangettes', dark chocolate covered pretzels, dark chocolate coated almonds or hazelnuts to name just a few!

Sundew – soft bloomy-rind cheese

We often get asked, what's the difference between Brie and Camembert? The answer is longer than you might think. In Australia the names are often used interchangeably, and frequently even the shape of and recipe for each cheese is the same. But in France, from where both cheeses originate (each from a completely different region – Normandy in the north-west for Camembert and specified regions of Île-de-France in the north-east for Brie), there is a great deal of difference.

Each cheese developed separately & over different historic timescales, they are of different sizes and made to different recipes, and today each cheese in its original raw milk form is protected by legislation. If you are interested to know more, try this article from our friends at The Cheese Wanker: https://thecheesewanker.com/cheese-truths/whats-the-difference-between-brie-and-camembert/.

Sundew is our nod to the Petit Camembert du Normandie – but it is, of course, an Australian cheese, not a French copy. Like all our cheeses, it is made with Australian certified-organic cow's milk, has an Australian identity and terroir, but with a French twist.

Sundew is full-flavoured at peak ripeness, so expect a range of vegetal notes including cauliflower, cabbage & onion.

Serving ideas

1. *Friends on a cheeseboard include: toasted baguette or walnut bread, apple & pear, almonds or walnuts.*
2. *Try baking it whole (15 mins at 180°C, with a touch of honey, sprig of thyme and a dash of verjuice or white wine). Then just scoop it up with crusty bread.*

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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 & amp; 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 Crème Fraîche, stir it through gently and then use the resulting sauce to coat freshly-cooked gnocchi. Serve with a salad of lettuce or rocket.
- Try stuffing a little blue in the last of the season's fresh figs, wrapped in prosciutto or serrano ham & baked briefly in the oven.

Granite Reserve – Traditional Clothbound Cheddar

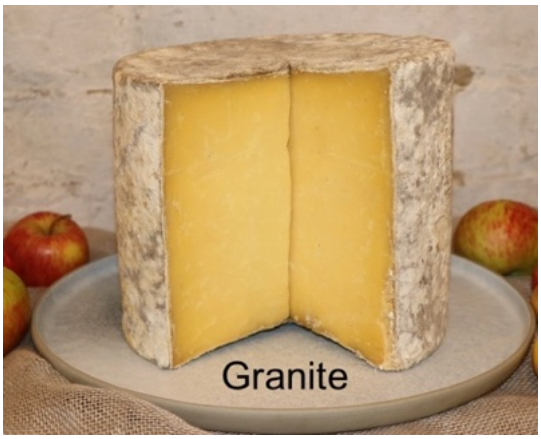
Despite our range being mostly inspired by French tradition & technique, we all thoroughly enjoy a good wedge of traditional clothbound cheddar.

Our Granite is made in the traditional Somerset style where the curds are stacked and flipped (called 'cheddaring') to draw out excess whey and promote texture, then milled, salted, moulded & wrapped with cloth & lard, before being moved to our ageing rooms.

We use lard from our friends at Jonai Farms and their heritage breed large black pigs, a family of agroecologists who treat their animals and land with the utmost respect. We, in turn, send our whey & any waste curds back to the farm for the pigs' supper.

Some batches are better suited to long ageing than others, where we look for more complex flavours and acidity and length on the palate, as you would find when assessing a wine's ability to cellar. We give these batches Reserve status.

The Granite Reserve is aged for 12 months+, when it begins to show lovely butterscotch flavour and more earthy intensity closer to the rind, on top of all the grassy & buttery flavours found in our regular 10-12 month Granite.



Serving ideas

1. Here we like to keep it simple, some fresh apple, honey & sourdough, perhaps a little Whisky on the side! Add some fruit bread, fruit cake or an Eccles cake for a sweet/savoury match made in heaven!

2. Or a more savoury route, with pickled onions or relish with oatcakes or soda bread & a glass of stout.

3. Maybe create a serious ham + Granite sandwich with any of the following condiments; green tomato chutney, fruit chutney, mustard, horseradish cream or onion jam.

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!