LONG PADDOCK CHEESE

THE CHEESE SCHOOL

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

This month we celebrate mums, and all the mother-type figures in our lives. Always there to nourish us and lift our spirits, by way of food, company and much much more!

Included in this month's delivery you will find;

- 'Flannel Flower', a soft bloomy brie-style cheese
- 'Bluestone' Mild blue cheese
- 'Silky Wattles' soft lactic-set cheese
- 'Banksia Special Reserve' long-aged semi hard cheese

And of course **Cultured Cream Salted Buter and Crème fraiche.**

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.

Banksia Special Reserve – Semi hard 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 Special Reserve?

We produce Banksia in two formats, a smaller 3kg wheel and a much larger 9kg wheel, using the same cultures & techniques. The Special Reserve can age for up to an additional 6 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.

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

Silky Wattles – small soft lactic cheese

This cheese is a miniature version of our ever popular lactic-set cheese Silver Wattle. Based on a small cheese eaten throughout France, Rocamadour, although we use organic cow's milk rather than goat's milk, it is similar in nature and flavour. When eaten young, it is fresh, citrusy, fudgy & lactic, then nutty/barnyard/animal flavours begin to emerge and the pungent paste oozes.

Time for a technical dive: So, what is the cheese we call Silver/Silky Wattle? Well, we'll need to get a bit technical to explain it properly. In fact, it's the oldest form of cheesemaking, literally thousands of years old. Yes, it's a soft bloomy cheese but, no, it's nothing like a Camembert or Brie-style cheese. Lactic cheesemaking relies on a long fermentation process, with lactic acid bacteria rather than rennet doing most of the curdling or coagulation work (turning the milk into curds & whey), followed by gentle ladling of the delicate curds by the cheesemakers. Then follow several weeks of ageing in our temperature & humidity-controlled ageing rooms, during which the cheesemaking yeasts, especially the cheesemaker's favourite, Geotrichum candidum, work on the cheese to develop its thin wrinkled rind and amazing flavours and textures.

It's also a cheese that can only be handmade in small batches by skilled cheesemakers, so you won't find this type of cheese in supermarkets supplied by industrial cheese processors.

Recipe ideas

Salade de Chevre(Vache in this case) Chaud: A classic bistro salad available literally everywhere in France, a combination of bitter leaves (eg rocket, watercress, radicchio, witlof) dressed with vinaigrette, with a small lactic goats cheese grilled atop slices of baguette, smokey lardons, slices of pear (just slice & de-pip whole pears and cook the slices on both sides in a non-stick frypan (or a pan with a tiny bit of oil) over medium heat until you get a caramel glaze on them) and the nutty sweetness of fresh walnut halves, fresh herbs & vinaigrette.

Croutons topped with Silky Watte: Simply grill Silky wattles on top of a slice of crusty baguette, with honey, olive oil & thyme as a starter, or accompaniment to a your favourite soup.

Homemade pizza; Try using a Silky wattle in place of goats cheese on a pizza, with other toppings such as prosciutto, caramelised onions, fig, pumpkin, endive, rocket, nuts & honey.

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.