LONG PADDOCK CHEESE

THE CHEESE SCHOOL

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

Hooray, Spring is here at last! And we are thrilled to see a greater variety of new season veg at the greengrocers. Wonderful fresh peas, broad beans, beets, asparagus, artichokes, lettuces, leeks & radishes filling the shelves.

We are also celebrating the fact that Long Paddock Cheese & The Cheese School took out the top gong last month in the 2024 Harvey Norman *delicious*. Produce Awards for the From the Dairy category, naming us the best cheesemaker in Australia!

We are deeply honoured by this accolade, considered Australia's top food award, due to the highly esteemed judging panel of Australia's leading chefs, at the top of their game.

We are so thankful to our wonderful team, none of which could be possible without every single one of them, including our fearless leaders, Ivan Larcher, Alison Lansley & Gaëtan Chapon!

We are delighted to include in this month's box the two cheeses that took out the gong: Driftwood, our spruce-bark-wrapped soft Vacherin-style cheese, aged in our caves for 4-6 months; and our hugely popular Banksia semi-hard tomme.

Also included are:

1. a beautiful hand-rolled ball of our cultured-cream Unsalted Butter (*beurre-de-barrette* or batch-churned), and
2. 300ml of our light & versatile Fromage Frais (fresh curd).

Driftwood – spruce-bark-wrapped soft bloomy rind cheese

Driftwood is made in the style of Vacherin Mont d'Or, a small spruce-bark-wrapped, bloomy rind cheese. Its ivory paste is luxuriously runny, with an aroma of forest floor, resinous and lightly brothy/meaty in flavour and sometimes mustard notes. Along with carefully selected yeasts and moulds, Driftwood owes much of its flavour to the unique bark that hold the curds in place as it ripens.

The spruce bark strips, known as 'sangles' in Europe, are a centuries-old tradition, hand-harvested from plantations high in the Jura mountains, from the pliable cambium layer, between the rough bark and inner heartwood. The logs are harvested for furniture & houses, so the soft cambium layer is a by-product that would otherwise go to waste.

Recipe ideas

Saute in-season Morel mushrooms (a Spring mushroom often found locally) or sliced Swiss brown mushrooms with Long Paddock Butter, thyme and a little white wine, then thinly slice the Driftwood and drape it over the mushrooms with prosciutto and place in a hot oven until the Driftwood has melted and is bubbling away.

Or try this variation: put the Driftwood with its bark belt intact into a small-oven-proof dish, pile cooked mushrooms, thyme and prosciutto on top, season, and bake in a hot oven until bubbling. Eat forkfuls while hot with crusty bread and a simple green salad.

LONG PADDOCK CHEESE

THE CHEESE SCHOOL

Banksia - semi-hard tomme

Endlessly versatile, with its savoury-sweet & vegetal-nutty paste, Banksia is a great addition to any cheese board, but also excellent when melted or grilled.

Recipe ideas

Our favourite way is to serve it in the Raclette style, grilled and scraped over boiled potatoes, cured meats such as thick-cut ham, capocollo or saucisson, with cornichons & salad. It also adds an amazing depth of flavour to fondue, potato gratin, lasagna, French onion soup or a simple omelette or grilled cheese sandwich.

Curdsy

This month, it is our pleasure to introduce to you a wonderful new cheese on the market, named '**Curdsy**', made and developed by the delightful Alex Cleanthous, a friend and former student of The Cheese School, here at Long Paddock Cheese. Read on to discover more of Alex's journey.

Curdsy was a project in the making for years, even before I knew cheesemaking would be the path I would follow. Cooking was always a passion and so, after obtaining my Master's degree in International Relations, I undertook the Culinary course of the "Paul Bocuse Institut" in Lyon.

Life is a strange journey; even as a student, I worked some casual shifts at 'Mons Fromagerie' in Lyon. After the end of my studies, I gained my professional experience from working in restaurants, events, and catering services. This journey took me from France to Melbourne, where I've been based since 2018.

During the pandemic, I re-discovered my love for cheesemaking, a skill I started exploring while working in restaurants. After completing my training at The Cheese School in Castlemaine, and a lot of trial and error, I created a cheese that I'm proud of, which represents who I am and where I come from ... the grilled cheese, a hybrid between halloumi and mozzarella.

In November 2023, I took the leap of faith and launched "Curdsy". The name was inspired by "curd", the milk jelly, and my favourite hobby, tap dance, as we always finish class with a lovely curtsy.

You can currently find Curdsy at K-sein Fromagerie, a specialty cheese shop at the South Melbourne Market, Cornehls & Blackburn Butchers in Mont Albert, and at Long Paddock Cheese's retail shop in Castlemaine.

Don't forget to give Curdsy a follow at @curdsy_melb, where you can find serving suggestions, behind the scenes information and just some casual chit chat!

Recipe ideas

- *Sear in olive oil in a hot pan on high heat until each side is charred and caramelised. Dress with toasted hazelnuts in brown butter with chilli, lemon and apple cider vinegar.*
- *Serve with your favourite tabbouleh salad recipe, try swapping the bulgur for moghrabieh, or pearl couscous for a more robust salad.*

Fromage Frais – Fresh Curd

With its creamy texture and light & tangy flavour, this luscious, fresh cheese has so many uses. It can be enjoyed on its own, spread on toast with jam or used as a base for dips & dressings.

Recipe ideas

- *At this time of year, we can't go past a simple salad of blanched broad beans & asparagus, radish, herbs and plenty of cracked pepper on a bed of fresh curd.*
- *Or try it served with shaved zucchini, fennel, chilli and mint, with a red wine vinegar dressing.*
- *Mix the fresh curd with fresh herbs, garlic & shallot as we do with our 'Boronia' (available at our shop & farmers' markets), as an accompaniment to almost anything, particularly with smoked fish, potato salad, grilled lamb, or stuffed into a zucchini flower, lightly battered and fried. Simple, fresh, delicious & nutritious - we promise you won't regret it!*