

# Australia on a Plate

## Food Service Monthly

### AUGUST 2011



#### NEW PRODUCT

### Le Conquérant Grand Camembert 1kg

Regrettably Australian regulations deny us the right to enjoy the flavours of a genuine hand-ladled Camembert de Normandie produced from raw milk. This exciting new handmade cheese from the Pays d'Auge region of Normandy is a very close cousin. Taking its name from William the Conqueror, its secret lies in the use of traditional cultures and moulds. Because it is larger than traditional Camembert it takes longer to ripen the chalky centre. Over 5-8 weeks the centre gradually softens to a deliciously rich fudgy texture with distinct hints of truffle, wet straw and cauliflower. A delicious and unique cheese.



#### NEW PRODUCT

### Will Studd Aphrodite Haloumi 300g approx.

Haloumi cheese has been around for centuries; originating in Cyprus, haloumi is traditionally made from sheep and goat's milk, and flavoured with mint. We are pleased to announce the addition of Aphrodite Haloumi to our selection of cheeses at Australia on a Plate. Haloumi's unique quality is its ability to retain its shape once cooked. It has a lovely pliable texture and salty, tangy flavour profile whilst remaining mild and mellow on the palate. You can throw it on the barbecue, put it in the pan at breakfast time with bacon and eggs, or use it as the hero ingredient in a salad.



### Mauri Artavaggio 700g approx.

Apart from the excellence of Lombard milk, the authenticity of Mauri cheeses is also guaranteed by the unique maturing process that benefits from another gift of the territory: the Lanche, the natural caves of Valsassina. These caves provide the perfect microclimate for maturing cheese and as such, all Mauri aged cheeses are matured therein. Artavaggio comes from the Stracchino family of cheeses and is in essence very similar to the famous cheese Taleggio, only made to a smaller format. The flavour is meaty, nutty and slightly saline with nuances of fruit, yet still remains creamy and delicate on the palate.



### Papillon Roquefort 1.4kg

Roquefort is made to strict A.O.C conditions. After the mandatory draining at the dairy, the cheeses are then transported to the Fleurines, natural caves that provide the perfect microclimate for aging cheese (all the worlds Roquefort is aged here). Roquefort's natural rind should be shiny, with the interior richly marbled with bluey-green mould. The flavour is delicate and sweet with a rich-buttery, slightly spicy finish.



### Tarago Gippsland Blue 1.7kg

Made from whole cows' milk, the curds mature to a soft, runny texture with a full and slightly astringent flavour, yet still remain sweet and buttery on the palate. To finish, the flavour lingers with the spiciness and tang of the blue mould. It is generally described as a "medium" strength blue with a creamy full flavour.



### Toolunka Creek Sevillano Olives 1.6kg nett 8.2kg nett

Green Sevillano Olives, are sweet and firm and can sometimes have the appearance of a very small heart. They present exceptionally well on the plate.



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\*Australia on a Plate standard wholesale price  
#Customers with pre-existing discounts may not receive further discount than special price