

CHEESES OF THE WEEK



**Affineur Selection
Baby Trio 60gm
Trio 200gm**

White mould - cow's milk
Piedmont, Italy

Whilst most traditional cheeses are made with straight cow's milk, there is an increasing demand for cheeses to be made of either goat's milk or sheep's milk, or combination of milks. Combining milk types is a great way to bring balance to the final flavour profile of a cheese.

Trio, as the name suggests, is made from a blend of pasteurized sheep, goat and cow's milk, a formula that lets no component dominate. The curds are drained in small moulds and then matured for only 10 days at the dairy. The thin edible rind barely contains a hint of tang, the pate is straw coloured with a delicate and creamy finish.



**Manchego 6 mth
3kg approx.**

Semi hard - sheep's milk
La Mancha, Spain

The interior of Manchego is ivory in colour with small, irregular holes. The complexity of the flavour will depend on the age, but there should be a richness reminiscent of Brazil nuts & burnt caramel with a slightly salty finish. The aroma should suggest lanolin & roast lamb. The sheep graze on the shrubs & grasses of the Dhesa in the La Mancha region producing the thick, aromatic milk that gives Manchego its character.



**Old Telegraph Road
Sapphire Blue 2kg**

Blue mould - cow's milk
Gippsland, Victoria

The Old Telegraph Road range is Jindi's limited release range of cheeses made especially for hotels, restaurants and selected independent gourmet delis. Sapphire is a handsome cheese that can be aged for up to 4 months, it develops a magnificent natural rind. The cheese has a wonderful balance of salty and sweet, and a texture that is both smooth and slightly crunchy. Its flavour is earthy and complex yet still retains a level of sophistication.



**Mauri Gorgonzola Dolce
1.5kg approx.**

Blue mould - cow's milk
Lombardy, Italy

One of the most famous Italian cheeses, Gorgonzola is a vivid, glistening ivory-to-straw colour, set against liberal striations of greenish-blue mould. The cheese is marketed in two styles: **Dolce** (sweet) with a sweet creamy flavour and should be moist and not too crumbly. **Piccante** (sharp) being aged longer and more assertive in flavour, with a drier slightly crumbly texture.



D'Affinois Special

Buy 2 wheels for 7.5% discount on normal price

Buy 3 or more wheels for 10% discount on normal price

Fromage D'Affinois 2kg

white mould - cow's milk
Lyon, France

This very special cheese is made using an ultra filtration method, resulting in a clean finish on the palate, as opposed to the normal buttery coating left from double & triple creams. The rind is slightly washed and develops a covering of fine white mould during affinage. The pate is sweet, dissipating quickly leaving the elegance of a satiny, buttery texture to linger with a sweetly lactic aftertaste.

Offer ends 13.08.2010



**NEW PRODUCTS - Due 12.08.10
Yarra Valley Marinated Jars
240gm**

3 Varieties coming:

- **Saffy** - Cow's milk cheese marinated with saffron, lemon zest, cumin seeds & garlic.
- **Cardi** - Goat's milk cheese marinated with cardamom pods, shallots, coriander & pepper.
- **Juno** - Goat's milk cheese marinated with juniper berries, green olive, rosemary red capicum & garlic.



**NEW PRODUCT
Meredith Goat Feta (in brine)
1.2kg approx**

This fresh cheese is made from goat's milk that is gathered on the farm every day. A unique product that is delicately handled in order to create a satin texture. This firm cheese has a clean flavour, is slightly acidic and has a mild salty finish. Easy to slice, and perfect in salads, Meredith Goat's feta has its trademark full-bodied creaminess.



**NEW PRODUCT
MERCHANT
Red Sour Cherries
500gm**

Sour cherries are more acidic than regular cherries, which gives them great scope as an ingredient. Used in combination with sugar, to balance the acidity and bring out the fruits aroma and flavour, sour cherries are commonly used in pork and duck dishes, soups, cakes and tarts.



**NEW PRODUCT
MERCHANT
Golden Raisins
500gm**

These raisins are exceptional in their appearance due to their length, whilst boasting a glossy golden complexion with a tinge of green. Golden Raisins have a wonderful balance of acidity and fruit making them a versatile ingredient, especially for use in tagines and stuffings. Served naturally, they are a fantastic addition to a cheese plate, or they can be macerated in verjuice or sugar syrup and served with poached fruits.

*Australia on a Plate standard wholesale price

