

Cheeses of the Week



NEW PRODUCT *Morlacco Vacco Bulina 6kg (min order 1kg)*

Semi Hard - Cow's Milk

Italy

Morlacco Vacco Bulina is a semi hard cow's milk cheese with strong assertive flavours. The rind is well defined with regular thin mould patches covering most of its surface. The aroma is strong of yeasty, farmy notes dominated by and overriding lactic milkyness. The pate shows signs of breakdown closer to the rind being elastic and creamy while in the centre it has a more chunky-crumbly-dry texture. The flavour is assertive; pronounced milky, lactic acid flavours with a salty finish. The flavour starts off strong but leaves quite quickly leaving you wanting more.

Buffalo Cremosa 12kg (min order 1/8th of wheel, 1.4kg)

Blue Mould - Buffalo Milk

Lombardy, Italy

Cremosa is made in the style of Gorgonzola Dolce, mould is introduced into the cheese and its growth is enhanced through a method of piercing the cheese with copper or stainless steel needles to produce air passages. This enables oxygen to enter and nourish the mould. Bacteria are mixed into the curd earlier in the cheese making process and the piercing speeds up the blueing process. Buffalo milk Cremosa is a vivid, glistening ivory-to-straw colour, set against liberal striations of greenish-blue mould. The flavour is mildly sweet with soft and delicate tones of blue.

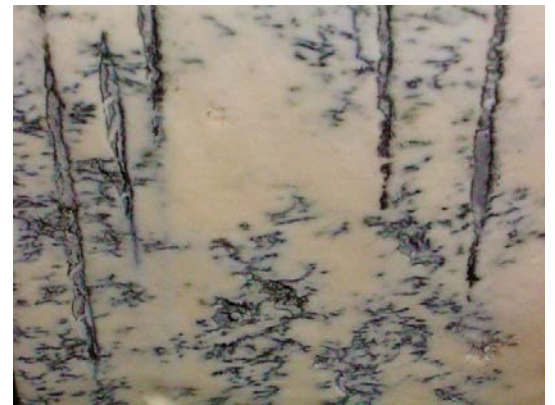


Mauri Gorgonzola Piccante 12kg (min order 1kg)

Blue Mould - Cow's Milk

Lombardy, Italy

A healthy Gorgonzola is a vivid, glistening ivory-to-straw colour, set against liberal striations of greenish-blue mould. It should be moist and not too crumbly. Gorgonzola Piccante is firmer and drier than its younger sibling, Gorgonzola Dolce. The flavour is assertive and flavourful with an underlying sweetness and becomes more pronounced with extra aging.



Biemme Reggiano 36kg (min order 1kg)

Hard Cooked - Cow's Milk

Parma, Italy

Biemme Parmigiano Reggiano is made using time honoured techniques that have existed for centuries, Biemme are also one of a few Italian cheese makers that are still a 100% farmhouse operation. The Parma region of Italy boasts rich-healthy soil and vegetation, perfect for the production of high quality milk. The milk is handled and transported as little as possible before making cheese, these factors, combined with the skill and passion of the Biemme family of cheesemakers, result in a high quality cheese with exceptional flavour properties. Biemme Reggiano is matured for a minimum of 24 months.



Cheese News

Goats Milk Shortages UPDATE

This week sore the beginning of the end of our goat's milk product shortages. With small orders now filtering through from Woodside & Holy Goat. Supply is still extremely limited but the signs for the coming weeks are fantastic. We should also start to see Barossa Cheese Company cheeses coming through from around the end of next week.

Woodside Pompeii out of season - We have unfortunately come to the end of winter and therein marks the end of season for Woodside Pompeii.



Pane Croccante Flatbread 240gm

3 Varieties:

- Plain
- Rosemary
- Nigella

This crispbread was inspired by the crispy flat breads of Piedmont Italy. The bread is skillfully prepared by hand, using only natural ingredients. The result is a light crispbread that is full of flavour and taste with a hint of Piedmontese romance.



Simarloo Muscatels on the Vine

4kg box or by the KG

The Simarloo Muscatel clusters are the result of hand selecting only the most perfect bunches of Malaga variety grape and with careful handling, drying and pressing, the succulent berries remain attached to the stem.



Guiso Candied Cedro 500gm

Quality fruits sourced from southern Italy and candied to preserve the sweet fruit flavours. Guiso's experience in candied fruit began in 1925. Every pastry cook who works for quality knows Guiso candied fruit is one of the best and gives more value to its manufacture.



Mario Fongo Grissini 200gm

4 Varieties

- Wholemeal
- Maize
- Olive
- Plain

Delectable light crisp grissini sticks imported from Italy. Perfect as an accompaniment, use with dips or even just for as a snack on their own, fantastic!

Italian Cheeses in the market

The quality and quantity of Italian cheeses coming into the country of late has definitely been on the increase. From seductive, delicate white moulds, robust wine washed blues to wine soaked hard cheeses and beyond. Most, until lately, have been out of reach due to strict Australian quarantine guidelines and the general lack of interest by the consumer. Happily though, those days are slowly drawing to an end with the average Australian becoming more and more willing to broaden their horizons and embrace the new wave of Italian cheeses.

Brunet 250gm - White mould goats milk from the Peimonte Region **Available Tuesday**
The soft thin bloomy rind fuses with its silky creamy interior, tasting fresh & citrusy

La Tur 220gm - White mould mixed milk from the Peimonte Region **Available Tuesday**
The thin edible rind dissolves into the soft supple pate with delicate creamy finish

Ubrriaco Amarone - Semi hard wine soaked cow's milk cheese from Trentino
Transforming cheese with wine; Replacing salty with alcoholic sweetness. Unique & Robust.



PICTURE: Ubrriaco Amarone