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# HARPER & BLOHM

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CHEESE SHOP

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Each month we choose a selection of cheese with a common theme that are eating particularly well and give you a balanced range of cheese types and flavours. As the weather warms up in November, we've chosen a selection of cheeses that are well matched to salads and light dishes. We hope you enjoy them!

**CLOUDLET – Peaks Artisan Cheese**  
Goat's milk, Bright, Victoria

Cloudlet is a delicate surface ripened goat's cheese with a thin rind and a creamy interior. The flavour is light and milky with hints of hazelnuts when fully ripe and is well complimented by a Riesling. The Peaks Artisan Cheesemakers are Luke Armstrong and Vanessa Lipscombe, who established their micro dairy in 2018 and approached us whilst researching cheesemaking. Both are passionate about food and together make and mature The Peaks Artisan Cheesemakers range of cheeses. 'Cloudlets' are the name given to the individual tufts of cirrocululus clouds which appear as little cotton balls floating the sky. These cloudlets form at very high altitudes in the sky and are generally an indication of fair weather - a welcome sight in the high country!

**GORGONZOLA DOLCE – Mauri Formaggi**  
Cow's milk, Lombardy Region, Italy

Dolce Gorgonzola is a sweet and very creamy version of the traditional Italian blue cheese Gorgonzola Piccante - Dolce means sweet in Italian whilst Piccante means spicy. It has a rich heavy paste, milky & unctuous with notes of sour cream, butter and a lactic tang. Gorgonzola originates from the village of the same name where cows once rested after returning from their annual grazing of the rich mountain pastures of the Italian Alps. Gorgonzola Dolce was developed after World War II when people were looking for a milder cheese and contrary to popular opinion, cream is not added to this cheese during production.

**BRILLAT SAVARIN – selected by Will Studd**  
Cow's milk, Burgundy Region, France

Made from whole milk with added crème fraîche, Brillat-Savarin can be served at many different ages. When young the texture is dense, the rind is mild and the flavour is like thick crème fraîche. As it ages the rind blooms and becomes spicy, the texture is like a rich buttery mousse. The cheese is named after the renowned 18<sup>th</sup> century lawyer, politician, author & gastronome Jean Anthelme Brillat-Savarin whose famous quote is "Tell me what you eat and I will tell you what you are"

*The perfect indulgence is a breakfast of Brillat Savarin scooped from the box with dense fruit bread, strawberries & Champagne!*

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