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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.

April 18 is International Raw Milk Cheese Appreciation Day and we have selected some raw milk cheeses for you to find out what makes these cheeses truly extraordinary. Australian regulations around raw milk cheese are strict - the only imported **soft** cheese allowed is Roquefort and regulations for Australian cheese makers are complex.

We hope you enjoy them!



#RawCheeseDay

'Eating raw milk cheese is like watching colour TV after years of black & white' - Will Studd.

### **LE ROI ROQUEFORT** Selected by Will Studd Ewe's milk, Aveyron, France

Roquefort is one of the world's greatest blue cheeses and is often referred to as the "King of French Cheeses". Its name and production methods have been protected since 1411. Le Roi, meaning "The King", has been slowly ripened deep in the cool, ancient caves of Roquefort for longer than usual, and was specially selected by Will Studd because of its rich creamy texture, strong aromas, and lingering sweet- salty finish.

### **SUNRISE** Section28 Cows milk, Adelaide Hills, South Australia

This seasonal hard cheese is made by cheese maker Kym Masters in collaboration with Section 28's neighbours, Brenton & Kirsty Keys at BK Wines. Kym uses the chardonnay lees from BK's Pet Nat to wash this semi hard cow's milk cheese during the early maturation process. This washing gives the Sunrise its namesake golden rind with a fresh and fruity taste, which compliments the smooth, creamy pâté and grassy, nutty flavour of the underlying cheese.

### **FIRSTKÖNIG** Cow's milk, Toggenburg, Switzerland

A mountain cheese (or "Bergkäse"), FirstKönig is a semi hard style cheese made with whole unpasteurised milk and smeared in a light brine as it matures, giving the rind an amber colour and assisting in the development of its flavour. Developed by Reto Guntensberg at his fathers' traditional dairy, FirstKönig is named after the Churfürsten mountain range that dominates the region. It has a dense, creamy texture with a herbaceous flavour and a delicate spicy finish.

### **EL ESPARTO MANCHEGO** selected by Will Studd Ewe's milk, La Mancha, Spain

Manchego is the best known of all Spanish cheese from the famous La Mancha region - named from the Arab word 'al mansha' meaning dry land. This raw milk version is a rare example of farmhouse cheese made with milk from a single herd and matured for only a few months. After maturation, the ivory coloured interior develops a distinctive sweet, moist & nutty finish with a hint of the grasslands of the farm.

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