

---

# HARPER & BLOHM

---

## CHEESE SHOP

---

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. This month Tash, one of our cheesemongers who looks after the Subscription Boxes - selecting, cutting & wrapping - has chosen a few of her seasonal favourites - we hope you enjoy them!

### **FIRSTKÖNIG**

Cows 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.

### **MUNSTER**

Cows milk, Alsace, France

Munster is a washed rind cheese, matured in humid mountain cellars where it is washed and turned regularly to develop a sticky terracotta-coloured rind. Famous for its pronounced pungent aroma, the cheese has a smooth consistency, with a creamy, meaty and slightly sweet flavour. In Alsace, Munster is often enjoyed with cumin or caraway seeds scattered over the top. This is a great way to temper the flavour of the cheese if you find it too pungent.

### **QUICKES VINTAGE CLOTHBOUND CHEDDAR – selected by Will Studd**

Cows milk, Devon, England

Quicke's Vintage Clothbound Cheddar is hand made to a traditional recipe by Mary Quicke and her team at Home Farm in Devon. This cheddar is hand made on the farm in the rolling green hills of the West Country of England and, after grading, is carefully matured under cloth for at least 18 months. The cloth wrap provides a natural protection for the cheese, and also allows the rind to breathe and release moisture. The result is a classic Cheddar bursting with evocative flavours, with a firm, open and moist texture, an aging earthy aroma, and a lingering tang.

### **L'AMUSE GOUDA SIGNATURE**

Cows milk, North Brabant, Netherlands

This traditional Dutch gouda is the result of a collaboration between cheese maker and affineur or oplegger as they are called in Dutch. Cono Kaasmaker crafts fresh wheels of gouda in North Holland. Betty Koster, oplegger, then hand-selects wheels for maturation and ages each wheel for a minimum of 24 months in her warm maturation rooms (+14°C). In terms of gouda maturation, her method is unique. The higher temperature and humidity encourage complex flavours of roasted hazelnuts and dark caramel to develop whilst maintaining the moisture in the cheese. Tyrosine crystals emerge and fleck the paste, providing a satisfying crunch.