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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.

For November, we have put together a few of the lesser known British cheeses each with their own story. Tunworth makes a return to our shop this month, after a long absence; Shropshire Blue is a cousin of Stilton but has its own cult following; Blarlaith Cheddar is particularly good this month, but sadly will be the last cheese from this dairy - and who couldn't be charmed by Cornish Yarg - delicately wrapped in nettle leaves and name after the Gray family spelt their name backwards.

### **TUNWORTH** – Hampshire Cheeses Cow's milk, Hampshire, England

Raymond Blanc has called it "the best Camembert in the world" - which is high praise coming from a French chef. Tunworth has rich, nutty and milk flavours with a distinct cabbage-like aroma. Some people compare the flavour with that of garlic or salami - a far cry from the bland, mass-produced camembert-style cheeses that most Australians are familiar with. It has a mouth-filling texture and long finish.

### **SHROPSHIRE BLUE** - Colston Bassett Dairy Cow's milk, Nottinghamshire, England

Colston Bassett Shropshire is recognisable due to its distinctive orange colour - which comes from the addition of annatto, a natural food colouring derived from a South American berry - interspersed with fine, well-dispersed blue veins. Shropshire Blue is slightly milder than Stilton but a little richer, with a buttery, creamy texture and mineral tang. It is full bodied and fruity without being sharp or overpowering, but is still distinctly "blue" in character.

### **BLARLIATH CHEDDAR** – Highland Fine Cheeses Cow's milk, Tain, The Highlands, Scotland

Hand made by Ruairaidh (Rory) Stone of the Highland Fine Cheese Company, this traditional cheddar uses milk from Caithness Dairies in the far north of Scotland. The cheddar is bound with cloth and aged for a minimum of nine months in an old shipping container. It has a pale yellow colour and a mild flavour for a cheddar. Mild doesn't mean simple, however, and the cheese develops a fruity complexity which lingers on the palate, complemented by its pleasant fudgy texture.

### **CORNISH YARG** – Lynher Dairy Cow's milk, West Cornwall, England

This unique attractive nettle wrapped cheese is made with rich Cornish cows milk near Truro in Cornwall. The grass rich milk is collected from a handful of carefully selected local farms, it's cultured, set, drained and pressed before being brined. At this point it is wrapped in perfect hand picked edible nettle leaves that assist in the cheese retaining its fresh citrusy flavour while allowing the cheese to breath. The texture is creamy under the rind while slightly crumbling at the core. The flavour is fresh, with hints of lemon in the centre with a slight mushroom aroma from the nettle leaves.