
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. For October we looked close to home and chose a selection from 4 very different cheesemakers in Australia.

Azzurri Cheese are new to Harper & Blohm - we discovered them at a local farmers market, whilst Barry from Berry's Creek is the namesake on our Barry's Blue Toastie. Stone & Crow started as a side hobby for Yarra Valley Cheesemaker Jack Holman, whereas Kym Masters created himself a new life making cheese at Section28 after leaving the corporate world behind. We hope you enjoy them all!

BURRATA - Azzurri Cheese

Cow's milk, Macedon Ranges, Victoria

Burrata is a stretched curd cheese, similar to mozzarella. The cheese is stretched to form a 'bag' which is then filled with a creamy curd known as Stracciatella. The top of the bag is then knotted and the cheese is dipped in brine. Burrata is smooth on the outside with a mild buttery taste and creamy filling. Enjoy as part of a charcuterie plate or as centre stage in a salad.

NIGHTWALKER - Stone & Crow

Cow's milk, Yarra Valley, Victoria

Nightwalker is a small washed rind cheese with a soft texture that becomes gooey with age. The flavour is typical of washed rind cheeses, with meaty notes and a creamy finish. To create its tell-tale pungency, the cheesemaker washes the cheese in brine every day for the first couple of weeks, until the cheese is ready to wrap for sale. Typical of this style, the flavours have savoury & meaty notes with a creamy finish.

FONTINA VECCHIO - Section28,

Cow's milk, Adelaide Hills, South Australia

Section28 Fontina Vecchio a hard raw milk cheese made in the Adelaide Hills by cheese maker Kym Masters' and inspired by the Alpine cheese of Northern Italy's Valle d'Aosta. Suitably named 'Vecchio', Italian for 'old', it has been matured for nearly 12 months. The resulting cheese is highly aromatic while the straw-yellow interior is smooth with small holes dotted throughout. The initial flavour is full of sweet tropical fruit, with a delightful rich, buttery finish.

TARWIN BLUE - Berry's Creek Gourmet Cheese

Cow's milk, Gippsland, Victoria

Tarwin Blue takes its name from the local river nestled amongst the rolling green hills of South Gippsland. After maturation in a small room next to the dairy for a minimum of two months, the rich buttery texture becomes interspersed with dark blue veins and develops a distinct creamy texture and a slightly earthy flavour. The hallmark of this cheese is its perfect balance of spicy blue, creamy cheese and salty tang.

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