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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. With the arrival of the local mushroom season, these cheeses are the ideal companion - matched with mushrooms, on an autumn cheese board and with your favourite seasonal vegetables. We hope you enjoy them!

### **RACLETTE – L'Artisan**

Organic Cows milk, South-western Region, Victoria

Raclette is a semi hard cheese, traditionally from the Alpine regions of Europe which gives its name to both the cheese and the dish of melted cheese served over steamed potatoes. French cheesemaker Matthieu Megard has developed his own unique Australian version, made with organic milk from the Smith family in Timboon. The texture is soft and supple and it has a nutty, slightly pungent flavour with a smokey finish and a reddish rind which is slightly sticky to touch. Best enjoyed grilled or melted.

### **TALEGGIO – Mauri Formaggi**

Cows milk, Lombardy, Italy

Mauri Taleggio DOP is a classic Italian washed rind cheese with a creamy texture, balanced with a distinctive yeasty flavour. Washed and brushed several times over a month, and matured in stacked wooden pine boxes, the cheese develops a thin bloom flecked with grey yeasts and blue Penicillium mould on its distinctive orange rind. The colour and pungent aroma of the rind is due to the presence of Brevi bacterium linens. Beneath the thin, crusty rind the ivory texture of the cheese begins to change slowly as it ripens, becoming buttery and soft.

### **BOSCHETTO AL TARTUFO – Il Forteto**

Ewes & Cows milk, Tuscany, Italy

Il Forteto Boschetto al Tartufo is a fresh, young pecorino-style cheese made with a combination of rich, creamy ewes milk and full-cream cows milk, with the addition of fresh white truffles from the surrounding Tuscan countryside. Dense and moist in texture, this deliciously aromatic cheese can be used as a table cheese or melted into sauces, pasta or scrambled eggs. It is one of only a few cheeses with truffle that truly capture the real flavour.

### **LE CONQUERANT UNSALTED BUTTER – Selected by Will Studd**

Cows milk, Normandy, France

Le Conquerant French cultured butter is made with cream from cows that graze on the green seaside meadows of Normandy. Traditional cultured butter is made from cultured cream - cream with selected cultures allowed to mature over 12 - 24 hours. The cream is then churned gently in wooden churns or barrettes until the butter and buttermilk have separated. These butters have a richer & more lactic flavour than commercially produced counterparts. Adds another dimension to pan fried mushrooms or your regular breakfast toast.

365 Sydney Road Brunswick 3056 T. 03 9381 0764

[info@harperandblohm.com](mailto:info@harperandblohm.com) [www.harperandblohm.com](http://www.harperandblohm.com)

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