



# Winter Baked Cheeses

WORDS AIMEE LUXTON



**B**roads' go-to cheese expert Olivia Sutton, is the owner of idyllic fromagerie *Harper & Blohm* in the Melbourne suburb of Essendon. She opened the highly acclaimed store in 2014 to share her love of cheese — combining the maiden names of her grandmothers, Merle Harper and Mona Blohm, to name the store.

With over 15 years in the industry, Olivia is highly regarded in her field — since 2015 she has been a cheese judge at both the National Dairy Australia Awards and for the Australian Food Awards at the Royal Agricultural Society Of Victoria.

Olivia is passionate about provenance, quality and ethically sound practises, and sources only the best possible products in her shop. She loves to experiment with baked cheeses in winter and she shares two of her favourites for the season.

## LE CONQUERANT —

Le Conquerant is a close cousin of Camembert de Normandie. Its strong aromatic hints of wet straw, brassica and apples are a reminder of why this rich, authentic cheese has become a proud symbol of French cheese-making skills.

Handmade for Will Studd in the Pays d'Auge region of Normandy, its secret lies in the use of specially cultures, moulds and yeasts and, of course, rich Normandy milk. Its traditional wooden poplar box and wax-paper wrap create a microclimate that encourages the chalky heart of a young cheese to slowly break down over three to four weeks, eventually becoming deliciously soft and fudgy by the use-by date.

SERVES 4 TO 6 PEOPLE  
PREP TIME — 5 MINUTES

## INGREDIENTS —

1 Le Conquerant, 1 teaspoon of fresh rosemary and 1 tablespoon of cider, bread, cornichons.

## METHOD —

Pre-heat your oven to 200. Cut 6 small incisions into the top of the cheese. Push rosemary into these holes and then add a little cider.

Place in a cheese baker or leave in the wooden box and cover with foil. Bake for 20 minutes.

Serve finished cheese with crusty bread, cornichons, and boiled new potatoes.

## FROMAGER DES CLARINES —

This cheese is a specialty of the Franche Comte region and is hand made in the style of the classic Mont D'or Vacherin washed rind. It is presented in a wooden box in which it continues to ripen and this helps the cheese to keep its shape as the curd turns to a flowing texture. The surface is moist and the rind gold with slightly reddish yeast developments. The flavour is rich and buttery and due to its washed rind characteristics, it is long on the palate.

SERVES 4 TO 6 PEOPLE

PREP TIME — 5 MINUTES

## INGREDIENTS —

1 Fromager des Clarines 250g, 1 clove garlic, 2 sprigs of fresh thyme, rosemary or oregano and a splash of either red or white wine.

## METHOD —

Pre-heat the oven to 220. Blanch the garlic for 2–3 minutes on boiling water, then slice.

Remove the plastic covering from the cheese and leave uncovered in the wooden box. Stud the top of the cheese 4 times with a pairing knife, and push garlic and herbs in the holes.

Add chosen wine. Then cover with foil and bake for 20 minutes, removing the foil for the final 5 minutes to brown the top.

Serve with grissini and fresh vegetables.



*Harper & Blohm Cheese Shop is a speciality cheese shop located at the Prince Wine Store, the corner of Primrose and Albion St, Essendon.*



[harperandblohm.com](http://harperandblohm.com)



[@harperandblohm](https://www.instagram.com/harperandblohm)