

# Richmond Hill cafe&larder

## CHEESE NOTES

### **Berg Heublumen Kase**

(pron: burg-her-bloom-men-car-se)

**Raw Cow's milk, cooked curd**

Unterwasser, Switzerland

Switzerland has long been known for its fantastic mountain cheeses. The terrain of the land and the altitude at which the cows graze are both huge factors in cementing Switzerland's place as one of the top cheese producing countries in the world.

Post World War One the Swiss Cheese Union was very vocal in discouraging dairy farmers from producing non-traditional cheeses. Farmers were encouraged to send their milk to Fruitiere (cheese makers) who were making cheeses such as Emmental and Gruyere, which led to the disappearance of many artisanal, small production cheeses.

In the early 1990's the Union ended, opening up the market considerably. Without the Government Organisation controlling the distribution and utilisation of milk, farmers are now able to send their milk to whomever they wish, as a result small production dairy farms are now being reintroduced all over the country. Swiss cheese makers now have the freedom to reintroduce lesser known cheeses and get creative with new styles; enter the Heublumen Kase.

Made by the recalcitrant Stadelmann family in North East Switzerland the Berg Heublumen Kase is pushing boundaries on many levels. Not only is it made from raw, organic milk and sold at a relatively young age, it is also a cheese coated in natural flowers, hay and grasses from the local farms. Both of these characteristics make it hard to constantly get through Australian Custom and Quarantine, unfortunately we are unable to import the grassed wheels all the time. However, they do release some wheels without grass that we currently have here at RHCL!

Heublumen translates to 'hay flower' in Swiss and refers to the loose hay and flowers that are used to coat the Kase (cheese) while it matures over a 4-6 month period. The coating of hay produces a natural rind with distinct herbaceous flavours and definite floral hints. The pate is semi hard, soft to touch and slightly springy, turning more caramel like with age. The Berg Heublumen Kase has grassy, even slightly woody, aromas, bringing with it thoughts of dairy animals and summers spent on the farm. Whenever I taste it I think instantly of holidays in Europe and the quintessential nutty and buttery flavours of the cheeses hailing from the Alps.

Match with Alsatian Pinot Gris, medium bodied reds or Chardonnay, Serve with some crunchy French Cornichon or caper berries on a fresh baguette or rye bread !