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HEIDI FARM CHEESE Gruyere 10kg

Origin: Tasmania, Australia
Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 10kg wheel
Item Code: 701009



With a fine, smooth textured paste and firm, elastic texture this cheese has excellent melting properties and is perfect for grilling, soufflés, and fondue.

Heidi Farm Cheese was established by Frank and Elizabeth Marchand, originally from Switzerland, who set up a dairy farm in Tasmania in the 1980s. Cultures and non-animal rennet set the curd before it is cut into tiny, rice-sized grains that are then washed and reheated before hooping and pressing. During maturation, the large 10kg wheels are washed and brushed encouraging the development of *brevibacterium* linens on the damp rind.

This orange-coloured, pungent bacteria is slightly sticky to the touch and provides a rich, savoury flavour that compliments the nuttiness of the cheese within.

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