

HEIDI FARM CHEESE Raclette 8kg

Origin: Tasmania, Australia

Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 8kg wheel
Item Code: 701010



Milk from nearby farms and traditional European techniques are combined to make this award-winning Australian cheese. Heidi Farm Cheese was established by Frank and Elizabeth Marchand, originally from Switzerland, who set up their dairy in Tasmania in the 1980s.

The name raclette translates from the French word racler which means 'to scrape', relating to the way this style of cheese was originally eaten; held by the fire until bubbling and brown, then immediately scraped off and served over boiled potatoes with charcuterie and cornichons. After 4 months maturation, this mildly pungent cheese has a yeasty aroma, smooth texture, vegetal flavours and excellent melting qualities.





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