

calendar

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L'Artisan Cheese - Organic Fermier 1kg

Origin: Victoria
Classification: Artisan
Milk: Cow's Milk
Type: Semi-Hard Cheese
Form: 1kg wheel
Code: 701371



Inspired by the classic Morbier cheese of Jura, a layer of ash runs through the centre.

Originally from the French Alps, Matthieu Megard values the importance of 'terroir' in the cheese making process to reflect the local environment and selects the finest organic milk from family owned dairies in the South West of Victoria.

The cheese is pressed for 12 hours in cloth, salted in a brine bath and then smeared every second day with a special brine solution. After six weeks, the rind develops a reddish tinge and is slightly sticky to the touch. Fermier is nutty in flavour with a smoky finish and melts well in addition to being a visually stunning table cheese.

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