

MILAWA CHEESE COMPANY Blue 150g

Origin: Victoria, Australia

Classification: Artisan Milk: Cow's Milk

Type: Blue

Form: 150g wedge

Item no: 704819



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Based on a recipe for Gorganzola Dolce with a creamy paste and mild blue flavour.

Milawa Cheese Company was established in the 1980s by artisan cheese pioneers David and Anne Brown to create European style cheeses in Australia and today the family run business produces a range of handcrafted cheeses at the historic Milawa Butter Factory.

During production the cut curds are stirred, drained and scooped into cloth-lined moulds, all by hand. The cloth holds the curds together as the young wheels are turned and allow small pockets of air to remain that nurture the blue mould as it begins to grow. Each wheel of Milawa Blue is turned and brushed over a 3-month maturation period, during which time it develops a natural, grey, mottled rind with a semi- soft texture and a delicate sweet blue mould flavour.



