



BLOOMY ASHED 120G

PECORA DAIRY

Origin:	Robertson, Southern Highlands, NSW
Classification:	Farmhouse
Milk Type:	Sheep's Milk
Cheese Category:	White Mould
Form:	120g Round
Rennet:	Non-Animal
Code:	704656
EAN Barcode:	9369999311339
TUN Barcode:	N/A
Qty per Carton:	120g x 6

Michael and Cressida Gains founded Pecora Dairy in 2011 on 200 acres in Robertson, located in the green heart of the Southern Highlands, 100 miles south of Sydney. Their overarching philosophy is one of gentleness: towards the land, their sheep and in the production of their award winning cheeses.

Robertson lies 743m above sea level and as such enjoys generous rainfall most months of the year, producing lush pasture for their East Friesian sheep. July brings the arrival of lambs who stay close to their mothers for warmth and milk. When they begin to graze in early Spring, no longer in need of their mother's milk, seasonal cheese production gradually increases.

Some of the milk is used to create small rounds of Bloomy. A delicate, geotrichum rind develops as the cheese matures, encouraging the chalky centre to slowly breakdown to a gooey texture. When fully ripe, the dense, smooth paste has notes of citrus with a lingering, lactic acidity, similar to crème fraîche, that balances the buttery richness of the cheese. The dusting of black ash provides a stunning contrast to the white interior. Available seasonally.