

from the VAT

THE ART OF CHEESEMAKING

I would love to share some stories about a great motivation in my life—cheese!

The art of cheese is never ending. I have often said the one thing which fascinates, attracts, inspires and motivates me about being a cheesemaker is the endless number of cheeses available to cook with, eat, savour, match to and enjoy!

Woodside has gone way beyond the boundaries of cheesemaking in Australia, introducing an innovative range of cheeses not seen here before. Cheese wrapped in vine, decorated with flowers, bay leaves, French Tarragon, washed with wine, matured in wine and marc, rubbed with horseradish, wrapped in cheesecloth, blended with native herbs and made with blended milks.



On a trip to Italy in 2005 I came across a Romanian fresh curd cheese. The cheese was entirely made in the skin of a baby goat (pictured). No rennet or starter culture was used, just fresh goat milk which was placed and hung in this skin for several days. The milk soured and thickened and the taste was sweet and fresh (believe it or not) once you got over the hairy thing! This is the part of cheesemaking I truly enjoy—no boundaries.

WHAT'S NEW?

We have created a new range of flavoured chevre cheeses that have just been released and are becoming a very popular item on cheese-boards. We are using regional South Australian native Herbs and have created a special blend for each cheese. Lemon Myrtle, Saltbush and my favourite Goat on a Hot Tin Roof which is a blend of native herbs with a kick, for all those chilli lovers. This cheese won its first gold medal at the 2010 Royal Sydney Cheese and Dairy Produce Show. These cheeses are available in 150g portions and are vacuum packed for convenience and great shelf life. A definite must try!

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FEATURED CHEESE ETZY KETZY

Etzy Ketzy wins Gold at the World Cheese Awards, Dublin 2008. Woodside Cheese Wrights was the only Australian cheesemaker to win a Gold medal at the awards which a large number of Australian cheesemakers entered.

Goat milk runs low in Winter mainly due to the breeding pattern of the animal and also the cold weather. So why not make a cheese that only requires half the amount of goat milk? Ah ha! There you have it, the brain wave—it has been done before but rarely in Australia. The decision to blend half cow and half goat milk was easy—what cheese to make was the harder part. I do like being innovative rather than relying on what has been done before.

After much deliberation a half cow, half goat washed rind free form cheese was ear marked. Several batches were made as I always do when experimenting, using different sizes, starter cultures, procedural techniques and so on. Around six months later the Etzy Ketzy was ready.

The cheese is named to honour my Greek Maternal Grandfather who when asked 'how are you today, Grandpa?' would always reply 'Etzy Ketzy'—50/50. Half cow, half goat...

Tasting Notes

Etzy Ketzy is a luscious, washed rind cheese with a fine texture and subtle flavour.

The flavour of Etzy Ketzy is complex but not overpowering, with a clean, herbaceous palate structure and delicate finish. It can be eaten from two weeks of age when it is still slightly firm. At about four weeks from the make date it is fully ripe, the flavours becoming more intense and creamy.

Ideally Etzy Ketzy needs only a short rest at room temperature before serving. The time is best determined by feeling the cheese for the softness level that suits you. It is ideal for the cheese plate served with seasonal fruit or quince paste.

WOODSIDE AWARDS

2008 World Cheese Awards, Dublin
Gold—Woodside Etzy Ketzy

2009 World Cheese Awards, Canary Islands
Gold—Woodside Goat Milk Feta
Silver—Woodside Goat Curd
Silver—Woodside Fresh Chevre

2009 Royal Queensland Show
Gold—Woodside Figaro
Gold—Woodside McLaren
Silver—Woodside Etzy Ketzy
Silver—Woodside Edith

2009 Royal Melbourne Fine Food Awards
Gold—Woodside Pompeii
Gold—Woodside Etzy Ketzy
Silver—Woodside Edith

Major Awards
Champion Non Bovine—
Woodside Etzy Ketzy
Champion Other Varieties—
Woodside Pompeii

2009 Brisbane Cheese Awards
Gold—Woodside Harvest
Gold—Woodside Edith

2009 Sydney Royal Cheese & Dairy produce show
Gold—Woodside Figaro

2009 DIAA NSW Dairy Show
Gold—Woodside Vesuvius
Gold—Woodside Virgo
Gold—Woodside Masquerade
Gold—Woodside Harvest
Silver—Woodside Chevre

Silver—Woodside Figaro
Silver—Woodside Edith

2009 Vogue Entertaining + Travel Produce Awards—Gold Medal Award—Woodside Cheese Wrights

2009 Telstra Business Womens Awards Finalist
Commonwealth Bank Business Owners Category—Kris Lloyd

2010 Sydney Royal Show Cheese & Dairy Produce Show
Gold—Woodside McLaren
Gold—Woodside Etzy Ketzy
Gold—Woodside Vigneron
Gold—Woodside Goat on a Hot Tin Roof
Gold—Woodside Figaro



FEATURED CHEESE GOAT MILK FETA

Woodside Goat Milk Feta wins Gold at the World Cheese awards, Canary Islands 2009. Our second year running to score a gold medal at the World Cheese Awards was very exciting. Made from 100% fresh goat milk, the Feta is a simple recipe that allows the true flavour of top quality milk to be tasted.

We use a traditional recipe for our Feta and mature the cheese for a minimum of one month in a milky whey brine. The brine is just salty enough that there is no need for washing to remove any excess salt. The uncooked curds are allowed to drain in trays overnight before being cut into blocks and immersed in the whey brine. The Feta develops a pleasant acidity to balance the salty milkiness, lending the cheese to various uses in cooking.

Our Feta is made the way I like my Feta—firm enough to cut and soft enough to crumble.

The Feta comes in 2kg buckets in brine, or small 200g cryovac packs. We also marinate the Feta in oil with a selection of herbs and then pack it into glass jars.

The marinated Feta is ideal for use in salads and on good crusty bread with olive oil. The Feta portions can be used in tart fillings, frittata and as an ingredient for many Mediterranean dishes, or simply cooked on the barbeque seasoned with lemon juice, pepper and olive oil.

The marinated Feta will keep for six months. The plain Feta will keep for a similar period if carefully stored fully immersed in brine.

I have included one of my favourite recipes using our Goat Milk Feta, which happens to be very simple to prepare.

WOODSIDE FETA WITH HERBS

This is one of my favourite recipes. Will Studd, a great cheese mate, introduced this to me at the last Tasting Australia in 2007. I have slightly altered Will's recipe, it is fabulous and best of all it is easy.

Time to prepare: 10 minutes

Cooking time: 10 minutes

Ingredients

200g Square Woodside Feta

Olive oil

1–2 garlic cloves, crushed

1 tablespoon fresh (chopped finely) or dried oregano

Cracked pepper

Chilli (fresh or dried) or other gourmet items

such as olives, capers, anchovies etc

Good crusty bread

To Make

Preheat oven to 220°C. It is best if you have an oven proof skillet. Drizzle a small amount of olive oil in the base of the pan. Cut the Feta into random size cubes and place in the pan with the crushed garlic cloves. Cover with cracked black pepper to your taste and fresh oregano leaves (add chilli if desired).

Place skillet in hot oven until cheese melts and just slightly bubbles.

Carefully remove from oven and place skillet on bread board, add more olive oil if desired. Serve immediately with crusty bread to be broken by hand and dipped into hot pan of fragrant cheese. This is a sharing dish which works brilliantly with a glass of good South Australian wine—delicious!

READER SPECIAL

Bring this newsletter to our cellar door to receive 10% off all cheese purchases.

Valid until 30 September 2010.



Visit us at our Cellar Door for cheese and produce tasting and browse through our gallery featuring local artists and exclusive giftware.

Open 7 days 10am–4pm

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WOODSIDE DISTRIBUTORS

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NT Parap Fine Foods | WA Blue Cow Cheese Company | SA Say Cheese Wholesale, Bottega Rotolo | ACT Mart Deli