



CRAZY IDEA MAKES A ...

CHEESE TO PLEASE

By **Lisa Pahl**

A blue vein cheese wrapped in seaweed and made in the Hills has been listed among the 55 best cheeses in the world.

Woodside Cheese Wrights' Wakame Blue Cheese won super gold at the 2012 World Cheese Awards last week.

It was one of only four Australian cheeses to make the short list, with a Spanish cheese being named the world champion.

The win comes as the business also won the Food SA Food Award at the 2013 Advantage SA Regional Awards on Friday.

Owner and head cheese maker Kris Lloyd said she was "thrilled" at the recognition.

"It's fantastic for SA and the Adelaide Hills, but even more so I think it's fantastic for Australia," she said.

The World Cheese Awards honor especially highlighted Australia's emerging cheese-making success, Ms Lloyd said.

"It starts giving our nation's cheese-making ability credibility," she said.

The cheese, made to a traditional gorgonzola recipe with Jersey milk, was a collaboration between Ms Lloyd and chef Simon Bryant.

The wakame is a Japanese seaweed that was introduced to waters off Tasmania and is

harvested and sold under Mr Bryant's label, Dirt(y) Food.

"It just adds this amazing flavor to the cheese," Ms Lloyd said.

"We do like to do things with a point of difference here."

Taking a risk and creating new flavors has constantly paid off for Woodside Cheese Wrights.

Food and wine

"I think as an entrepreneur and an inventor you have got to be confident in your ideas and approach and you have also got to do your research and I do that," she said.

"... Sometimes the crazier the idea, the better the product is."

Ms Lloyd said SA also needed to capitalise better on its regionality of food and wine production to make a name for itself.

"We as a State have fantastic produce," she said.

"We have got fantastic food, wine, tourism and fantastic people.

"... I think we should start paying attention to the unique differences each region has."



Woodside Cheese Wrights' Kris Lloyd with the Wakame Blue Cheese, which has been named one of the 55 best cheeses in the world.