



STELLA'S
P A N T R Y

Heidi Gruyere

Origin: Tasmania, Australia
Milk Source: Pasteurised Cow's milk
Rennet Type: Microbial (non-animal)
Style: Hard
Size: 30kg wheel
Approximate Age: 9-12 months



Made from Tasmanian summer cow's milk, the cheese has a sweet yet concentrated flavour. The natural rind develops a nuttiness that intensifies with maturation and adds complexity. The texture is condensed and firm yet supple. Made on the farm in Exton, the cheese is matured for a minimum of 6 months before being released. Between 12 and 24 months, the Gruyere can develop the intensity and complexity of a Reggiano with the traditional crystalline formations and superb roasted nut flavours.

Tasting Notes: Smooth and nutty with hints of roasted nuts.

Uses: cheese platter, melting- fondue, sandwiches, grilling, quiche, soufflé

Wine Match: Pinot Grigio, Riesling

Try with: quince paste, jim jam isabitot relish