



STELLA'S
P A N T R Y

Heidi Raclette

Origin: Exton, Tasmania
Milk Source: Pasteurised Cow's Milk
Rennet Type: Non- Animal
Style: Semi Hard
Size: 5kg wheel
Approximate Age: xx



Heidi farm Raclette is one of Australia's most awarded cheeses. This Raclette is the closest to the traditional French Raclette that we have in Australia and being from one of our only resident master Swiss cheese makers it is an excellent version. The pâté is elastic, yet supple and dense, making it perfect for traditional usage as a grilling and melting cheese. Small holes are present in the pâté giving it a slightly open texture.

The cheese has an overall pungent aroma that becomes stronger as the cheese matures and the rind often becomes sticky. The cheese is made in spring and summer and has an affinage of 2 months and becomes highly sought after when the 5-6 month affinage wheels are available.

Tasting Notes: Heidi Raclette has an intense perfume and mild nutty flavour, there is a hint of sweetness with an overriding flavour of yeast and a meaty savoury finish.

Uses: cheese platter, grilling & melting, fondue, sauces

Wine Match: Riesling, merlot blends or craft beers

Try with: cornichons, ham and rye sourdough, potatoes