



STELLA'S
P A N T R Y

Heidi Tilsit

Origin: Exton, Tasmania

Milk Source: Pasteurised Cow's Milk

Rennet Type: Non- Animal

Style: Semi Hard

Size: 5kg wheel

Approximate Age: 3 months



As legend has it, the original Tilsit was first made accidentally by Dutch cheesemakers living in the town of Tilsit, then East Prussia. It is a washed, brushed rind that is regularly turned and brushed for the first two months to create the crusty edible rind. Tilsit has a smooth, supple interior with tiny irregular holes.

Tasting Notes: The aroma is mildly pungent and the flavour throws hints of fruit & spices with a buttery finish. The cheese can get relatively strong in flavour as it matures. Rich and dense in texture with distinctive nutty overtone.

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

Wine Match: Pinot Grigio, Viognier, Chardonnay

Try with: cornichons, ham and rye sourdough