



STELLA'S
P A N T R Y

L'artisan Mountain Man

Origin: Timboon, Australia

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Washed Rind

Size: 500g wheel

Approximate Age: 3-4 weeks



L'Artisan is a relatively young cheese company making unique handmade cheeses in Timboon, Victoria. Mountain Man is a washed rind with slightly pungent yet round and complex taste. It originates from the Reblochon tradition in the French Alps where French cheese maker Matthieu grew up. Made out of pasteurised milk, it is surprisingly complex in taste and soft in texture. It can be used as well as a melting cheese on top of any potato based dish.

Tasting Notes: Mild and fruity with yeasty flavours.

Uses: Cheese platter, melting on vegetables dishes

Wine Match: Dry Pinot Noir, Champagne or Chardonnay

Try with: Muscatels, quince paste, crusty bread, fig & earl grey jam