



STELLA'S  
P A N T R Y

## L'Artisan Petit Paul

**Origin:** Timboon, Victoria

**Milk Source:** Organic Pasteurised Cow's Milk

**Rennet Type:** Non-Animal

**Style:** Semi Hard

**Size:** 1.35kg wheel

**Approximate Age:** 3-4 months

Named after his youngest son, French cheesemaker Matthieu Megard has created a semi hard cheese, in the style of traditional mountain cheese from the Alps, using local organic milk in Timboon in Western Victoria.

**Tasting Notes:** Petit Paul is aged for 3-4 months during which time it develops a chestnut-coloured rind and a golden interior with a delicate aroma and lasting nutty flavour. The smooth texture is ideal for melting whilst its complexity of flavour is savoured as a table cheese.

**Uses:** cheese platter, tapas, fondue, gratin

**Wine Match:** Full bodied shiraz, Cabernet Sauvignon,

**Try with:** cornichons, tomato & capsicum chutney