

Welcome to Milawa Cheese Company. We are small family business, established in 1988 by David and Anne Brown. Originally set up to emulate a Gorgonzola Dolce, a mild creamy blue made in Italy, our range over the years has expanded to include the many styles listed below. All of our cheeses are hand crafted at the historic Milawa Butter Factory, using traditional methods without the use of preservatives, and using non-animal rennet.



TASTING NOTES

Fresh Cheeses

The beginning of cheese making, where the curds have only recently separated from the whey. These cheeses are only days or maybe weeks old, they are the perfect reflection of the fresh local milk we use. Match with crisp white wines.

Fresh Goat Curd: The youngest cheese, this very soft, high moisture cheese has a high acidity which gives it an almost yoghurt tang. Delicious spread on crusty bread and dipped in olive oil and balsamic, it can also be eaten with fresh fruit like a yoghurt.

Milawa Chèvre: Chèvre means goat in French and is generally what is meant when recipes call for a goat's cheese. It has been drained for longer than the fresh curd giving it a more creamy mouth feel and denser drier texture, better for crumbling through salad or onto a pizza.

Milawa Ashed Chèvre: Milawa Chèvre dusted with a coating of grape vine ash, (made onsite using local vine clippings) this traditional preserving method slightly reduces the sharpness of the Chèvre.

Milawa Native Pepper Chèvre: Native pepper sourced from Tasmania gives this Chèvre a mild Eucalyptus citrusy tang.

Milawa Cajun Pepper Chèvre: Annie Brown's own Cajun spice recipe gives this Chèvre a real bite. The orange coating brightens any cheese platter.

Milawa Marinated Chèvre: Milawa Chèvre that has been marinated in garlic, rosemary and a little hint of chilli. A perfect match with Mediterranean flavours for the perfect antipasto platter, use straight from the jar.

White Mould Cheeses

White mould cheeses begin their life quite firm, as they mature they start to break down from the rind towards the middle of the cheese. None of our cheeses are standardised, which means they continue to ripen throughout their life. If you prefer your cheeses milder, eat while still firm. If you prefer a stronger flavour allow to them to get squishy, but be aware that they might develop a slight ammonia aroma and flavour if left too long! Match with full flavoured whites.

Milawa Ceridwen: This cheese sits happily in both the fresh cheese and white mould categories, as it is Milawa Chèvre that has been rolled in grapevine ash and then matured with a white mould. When young it still has the vibrant tang of a fresh cheese but as the mould develops and breaks down the edges of the cheese it creates a more earthy, mushroomy flavour.

Milawa Brie: A clean mild buttery white mould cheese that develops a soft luscious texture and rich milkiness as it ripens.

Milawa Camembert: Made in the Normandy style, this cheese can develop very strong earthy characteristics as it matures.

Milawa Goat Camembert: This cheese ranges from quite delicate mild flavours to a decidedly goaty kick when fully mature.

Hard Cheeses

These cheeses have a firm texture and are matured for between 3 months and 18 months, which encourages the development of more complex flavours. Match with dry reds.

Milawa White: A difficult cheese to categorise, it was originally a mistake Milawa Blue that didn't develop any blue veins. It has since become a soft (for a hard cheese) creamy yeasty flavoured cheese that melts beautifully in a toasted cheese sandwich or cheese sauce.

Markwood: Made in very small batches and not released under 12 months old. It has a mild yet complex buttery characteristic. Grab it while you can as it is not always available, and is only sold here at the factory or in our Melbourne shop!

Capricornia: This multi award-winning hard goats cheese is made from spring goat's milk and aged in our maturing rooms for 6-18 months, the younger cheeses have a slightly more creamy mouth feel, while the older cheeses have incredibly sweet, nutty and goaty characteristics. This cheese is great shaved onto salads or over pasta.

Tomme: Named for the French alpine cheese Tomme de Chèvre, which refers to the small 2kg barrel shape it is made in, this cheese has really rich, savoury, cheddary notes and a moist, dense texture.

Mt Buffalo Blue

Available seasonally, aged for 3 - 6 months. It's distinctive blue green moulds and white creamy texture add character to your cheese board.

Washed Rind Cheeses

Washed Rind cheeses are literally washed on the outside of the cheese with salty water on a regular basis. This deters mould growth, and promotes the development of Brevi Bacterium linens which create the very distinctive golden rind and smell associated with the style. The longer they are away from the factory the more likelihood there is of some surface mould growing on the rind, it is safe to eat it just means they are missing their baths! If you prefer your cheese pretty, take a CLEAN damp chux and wipe away these moulds. Match with sweet wines.

Match with sweet wines.

King River Gold: This was one of the first cheeses we ever made and it is still the most popular, it's a great introduction to the washed rind style. It has a soft interior with a slightly gritty rind and a rich almost smoky flavour.

Milawa Gold: Made in a larger wheel than the King River Gold and not to be confused with it, this is a really full flavoured cheese with much more earthy pastoral notes and quite a distinctive aroma!

Blues

Our blue cheeses are made in a roughly 6 kg wheel, the mould spores are added at the milk stage and only develop once the cheese has been pierced by stainless steel needles, which allows the oxygen into the cheese, this why you get blue 'veins' as the Penicillium Roqforte mould grows along the piercing and then branch out into surrounding openings in the cheese.

Match with dessert wines or fruiter sweeter reds

Mt Buffalo Blue: This goat's cheese has a soft creamy texture and mild restrained blue with a gentle goaty flavour. It is made in small batches seasonally, keep your eye out for it!

Milawa Blue: This was the cheese that started it all, inspired by Gorgonzola Dolce. A mild creamy blue cheese it has a well balanced rich buttery flavour, this cheese has been converting non blue eaters since 1988.

Milawa Aged Blue: Hand selected batches of Milawa Blue are chosen to develop on for up to 6 months creating slightly sweeter, stronger flavours, and a darker coloured interior.

Milawa Club Blue: The strongest of the strong Milawa and Aged Blues are selected to blend together and then press, creating a really bitey blue with a dense creamy texture.

David Brown Select Range

Founder David Brown has always enjoyed really aged cheddars and he personally selects these cheddars, which we then age on in our Milawa maturing rooms. Our cheese factory is more geared towards the production of softer styles of cheese, which require less machinery than cheddar making.

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Milawa-Bobbinawarra Rd, Milawa, VIC 3678

CARING FOR YOUR CHEESES

Travelling

Our cheese is a dairy product, so it should be kept cool whilst you are travelling. Temperature changes can shock the cheese: the cheese may sweat, ooze oil, feel pappy/sticky and smell too strong when unwrapped.

The parcel shelf in summer or winter, is death to cheese. For the travelling tourist, Milawa Cheese Company has available for sale insulated eskies and re-useable freezer bricks that will keep your cheese cool for up to 10 hours- Perfect for getting your cheese home safely.

Storage

A piece of cheese wrapped in plastic will become soggy and smelly, left uncovered, it will dry out. At home the best wrapping will be greaseproof paper covered with cling film. Natural, handmade cheeses need to be kept in cool, damp conditions. The best way to create this atmosphere at home is in the crisper of your fridge or an airtight container lined with a clean damp chux.

Cheese is a living thing – we suggest consuming cut portions within 2 weeks of purchase. Whole cheeses will last longer and will continue to ripen to a stronger flavour, however they do not last indefinitely, please ask us about your individual cheeses.

WHERE TO GET MILAWA CHEESE

Our distributors in each state will have up to the minute information on who has our cheeses in stock near you, please call them for more information. If you have a local deli or cheese shop that doesn't stock our cheese you can ask them to get it in for you, using these distributors. For local stockists please ask us.

Melbourne Brisbane

Calendar Cheese Company, 03 8645 4666

Kirk Food www.kirkfood.com.au , 03 9553 2477

Menora Foods, www.menora.com.au , 03 9547 3111

Méribel Fine Foods, www.meribel.com.au , 03 9687 5655

Simon Johnson, www.simonjohnson.com.au , 03 9486 9456

Sydney

Kirk Food, www.kirkfood.com.au , 02 9667 3811

Fearocious Feed, www.fearociousfeed.com.au , 02 9758 9666

Cheese Please, www.cheeseplease.com.au , 02 6680 7883

Simon Johnson, www.simonjohnson.com.au , 02 8244 8288

Australia on a plate, www.aoap.com.au , 02 9667 1677

Fino Food and Wine, www.finofoodandwine.com.au , 07 38999414

Palatable Partners, www.palatablepartners.com.au , 07 3899 5266

Canberra

Méribel Fine Foods, www.meribel.com.au , 03 9687 5655

Darwin

Parap Fine Foods, www.parapfinefoods.com.au , 08 8981 8597

Perth

Bottega Rotolo, www.bottegarotolo.com.au , 08 9328 2472

European Foods, www.europeanfood.com.au , 08 9328 7455

Adelaide

Bottega Rotolo, www.bottegarotolo.com.au , 08 8362 0455

'Say Cheese', www.smellycheese.com.au 08 8231 0347

A little bit of the North East in the heart of Melbourne!

- ❖ Stocking the full range of Milawa Cheese along with selected other Australian cheeses.
- ❖ Fresh Milawa bread makes the journey down the Hume every Wednesday. Please order to avoid disappointment.
- ❖ Every second Wednesday come and enjoy an informal wine and cheese matching evening from 6pm.



the [milawa] cheese shop

665 Nicholson Street, Carlton North, 3054

Phone: 9381 1777

info@thecheeseshop.com.au

www.thecheeseshop.com.au

Like our facebook page to be kept updated on events and specials.

MILAWA FACTORY BAKERY

Our bread is traditionally made to European methods and are hand moulded, each loaf is individual and can sometimes change due to weather conditions, another small but great factor is that no preservatives or additives are used when we bake! The additional use of organic flour in some of our loaves also adds peace of mind that no harsh chemicals are used. Our sourdough culture, George is over 18 years old and his little sister is called Georgie. We recommend that you store your bread in paper bags, or use a wooden bread box. Plastic bags will cause the bread to sweat, and may change the flavour of the bread and cause mould growth.

Available every day: Local Stockists:

Organic White in these loaves:

Batard, High Tin, Pain Rustic, Epi, Baguette, Fougasse,
Soft white interior with crusts ranging from soft to crunchy.

Corn Cob - Slightly sweet loaf, great for toast.

Grain and honey - Whole grain loaf with a subtle sweetness.

French Sour - The addition of whole wheat flour creates a slightly denser chewier crumb than the Italian.

Italian Sour – A crunchy crust and a more open internal structure than the French.

Fruit Sour - A great accompaniment to cheeses, especially the stronger ones.

100% Rye sour - A very dense heavy loaf, better cut a day or two after baking.

Ciabatta - A light open crumb great for dipping in olive oil, or with Fresh Goat Curd.

Ficelle - Thin crunchy stick with a tangy seed crust.

Available Weekends:

+ **Wednesdays: Walnut** - Rich nutty flavours marry well with any cheese selection.

+ **Thursdays: Olive** - Great bread to rip apart on picnics.

+ **Fridays: Fig & Hazelnut** - Perfect accompaniment to Milawa Blue.

Albury Jones The Grocer, 02 6023 2800

Beechworth Goldfields Greengrocer, 03 5728 2303

Benalla Fruits-N-Fare, 03 5762 3199

Bright Food, Wine and Friends, 03 5750 1312

Euroa Fare Enough, 03 5795 1667

Mansfield Mansfield Regional Produce Store, 03 5779 1404

Milawa Milawa Bakery, 03 5727 3619

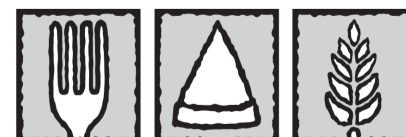
Mt Beauty Treats, 03 5754 1515

Myrtleford Myrtleford Foodworks, 03 5752 1575

Wangaratta Aroma Deli, 03 5722 1432

Whitfield Whitfield store, 03 5729 8237

Yackandandah Sticky Tarts, 02 6027 1853



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C H E E S E F A C T O R Y
b a k e r y & r e s t a u r a n t