

Section28 Briefing Note



Raclette

Introduction

The Section28 Raclette is made using traditional European methods and a recipe from the Haute-Savoie region of France.

This cheese has a distinctive, sweet aroma that is grassy and a little earthy but deliberately is not as pungent as its European cousins. It has a thin, brown-orange rind and a smooth, supple straw-yellow paste dotted with small round holes.

As Raclette was traditionally heated over an open fire and then shared by groups of cowherds in the European Alps, this cheese is perfect for sharing with friends and family. The Section28 Raclette is washed twice weekly to ensure the paste has a creamy texture and a flavour that reminds Australians of vegemite on toast.

The Section28 Raclette will stand alone as a unique cheese on any cheeseboard. However, in the cooler weather we recommend you take the more traditional approach and grill or melt the cheese onto fresh bread or new potatoes for a completely different taste experience.

Flavours and taste

The paste has a rich buttery flavour and a delicate nuttiness that is balanced by sweet, fruity notes with a meaty, savoury finish.

These flavours and aromas are intensified as the cheese melts.

Best served

With new potatoes, cured meats and cornichons.

Wine + beer match

Beaujolais, Savignon Blanc, Saison.

Fast Facts

- Milk: Pasteurised Cow
- Rennet: Non-animal
- Affinage: 90 – 150 days
- Size: 6.5kgs

