



Banksia Special Reserve is a cross breed between Raclette and Gouda cheese made in Castlemaine, Victoria

## Key Facts

**Origin:** Castlemaine, Victoria

**Milk:** Cow

**Rennet Type:** Animal rennet

**Style:** Semi Hard

**Classification:** Artisan

**Shelf Life:** 7 - 10 days, this product is cut to order

**Goes well with:** Chardonnay, Riesling, Gamay and Pinot Noir.

**Similar cheeses:** Suisse raclette, Vacherin fribourgeois

Printable Cheese Note

## Details

Cross breed between the Gouda and Raclette, made with certified organic cow's milk from a nearby family-run farm. Banksia has a natural rind, with a paste that is firm and elastic, but creamy and melty, full of sweet-grass and buttery savoury flavours.

## A little history about Long Paddock.

Julie and Ivan Larcher relocated to Castlemaine, Victoria from Limoges, France with the encouragement of Alison Lansley (Australian Specialist Cheesemakers' Association) and Holy Goat's Carla Meurs and Ann-Marie Monda. Years of experience making cheese and consulting have informed their considered production at every stage. From careful monitoring of herd health and milking through their small-batch cheesemaking process and maturation, nothing is left to chance.

## Dietary

**Ingredients:** Pasteurised cow's milk, salt, cultures, animal rennet.

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