



Bluestone is a cows milk blue cheese made at Long Paddock, Dja Dja Wurrung, Castlemaine, Victoria.

## Key Facts

**Origin:** Castlemaine, Dja Dja Wurrung, Victoria

**Milk:** Cow

**Rennet Type:** Animal rennet

**Style:** blue vein

**Classification:** Artisan

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

**Goes well with:** Crusty bread, sliced cured meats and cornichons

**Similar cheeses:** Fourme d'Ambert, Bayley Hazen Blue, Bleu d'Auvergne

## Details

Bluestone is made with a soft rennet-coagulation type cheese technology, is a cross between English Stilton and French Fourme de Montbrison. The paste is marbled with blue veins produced by a strain of penicillium roqueforti (blue mould) and is creamy, melty and buttery. The aromatic profile of this cheese is mainly yeasty, fruity, meaty, with a hint of alcoholic notes.

### A little history about Long Paddock

Julie and Ivan Larcher recently 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.

Located at The Mill, Castlemaine - a hub for creatives in a range of fields - their site houses production facilities and a much-heralded Cheese School.

## Dietary

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

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