

RAW GEORGE

RAW GEORGE is an unpasteurised cows milk semi hard cheese made at Bruny Island, Tasmania

Key Facts

Origin: Bruny Island

Milk: Raw Cow

Rennet Type: Non Animal rennet

Style: Semi Hard

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: Comte and all alpine cheese

Details

Raw milk cheese is still a very new concept in Australia, Raw Milk C2 was the first raw milk cheese in Australia (way back in 2009) and being unpasteurised, Raw George is an uncooked pressed cheese, all made with unpasteurized cow's milk. Yes, Bruny Island has step up and now produces two cheeses that do not require heat treatment, the milk has never been above 40 * c (which is the temperature of the animal body) to leave the flore microbians of the milk intact, we can definetly talk about real rawl mik cheese.

A little history about Bruny Island.

Founded by Nick Haddow in 2003, Bruny Island Cheese Co. was started after Nick spent 10 years working with specialist cheese makers in many different countries around the world. Nick is a staunch traditionalist, who recognises that great cheese was made for centuries before modern technology played a role and believes passionately in the old way of making and maturing cheese. For him and Head Cheesemaker Luke Jackson, cheese making is a pursuit of integrity and flavour.

Made and matured using traditional techniques, our range of cheeses changes seasonally and are highly regarded as being some of the finest artisan cheeses made in Australia. We want our cheeses to reflect the seasonal nature of our Huon Valley dairy farm and our herd of rare breed cows. We want our cheeses to show a distinctly Tasmanian character.

Dietary

Ingredients: Raw cow's milk, salt, cultures, non animal rennet.

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