



SUNDEW

Sundew is a camembert style, made at Long Paddock, Dja Dja Wurrung, Castlemaine, Victoria.

Key Facts

Origin: Castlemaine, Dja Dja Wurrung, Victoria

Milk: Cow

Rennet Type: Non-animal rennet

Style: White mould

Classification: Artisan

Shelf Life: 7 - 10 days

Goes well with: Dry white wines, Crusty bread and [cornichons](#)

Similar cheeses: Camembert

Details

This cheese, produced with a soft rennet-coagulation type cheese technology, is a cross between Coulommiers and Traditional Brie (Brie de Meaux). The paste is creamy and melty, slightly oozy and runny but not liquid. The aromatic profile of this cheese is mainly oniony, cabbagy, slightly garlicky without excess, animals and barnyardy.

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 cow's milk, salt, cultures, non animal rennet.

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