

TARAGO TRIPLE CREAM

Silky Heaven

Producer – Tarago River Cheese

We are so fortunate in Australia to have access to some of the best milk in the world. Laurie Jensen and David Robinson have created a masterpiece with their triple cream cheese. Hailing from the East Gippsland region at the base of the Great Dividing Range, this area was chosen for the quality of milk that could be produced.

These two guys come with some cheesemaking heritage! Their Great Grandfathers came out from Denmark in the late 1800's and immediately got to work creating cheese wonders. The families have been making cheese ever since. The silkiness of this cheese is amazing and the decadence that this offers really showcases their knowhow.

Taste

The creamy softness simply melts in the mouth. It's easy to feel that this is a triple cream as it starts to ooze. As the cheese ripens, the softer it will get. We highly recommend getting this to room temperature before eating even though it's so tempting to start getting into it. Let the excitement build!

Gippsland fact of the day

This region is characterised by deep minerals which have been brought to the surface by mountain ash forests to enrich the soils of the entire region. This, coupled with even rainfall through all four seasons has created an environment for nutrient rich grass and some very contented cows.

Notes:

SOFT

ORIGIN

Australia

MILK TYPE

Cow



AGEING

3 weeks

STRENGTH



DRINK WITH

- Semillon
- Sauvignon
- Sparkling Wine



EAT WITH

- Wafers
- Mild Baguette

TASTED ON



MY RATING

