



LEANING OAK *Mudgee*

Leaning Oak Winery & Dairy

Cnr Cassilis (Ulan) Rd and Buckaroo Rd

Open 10 – 4 Thursday to Monday

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Welcome to Leaning Oak’s Newsletter

Our family enjoyed a much needed break on Christmas and Boxing Days in Coonabarabran with Alan’s daughter Ana, son Dave and all our families plus Lavender the goat kid. It was a fantastic day of food, wine and relaxing.

I hope all of you had a wonderful Christmas and are rearing to go for 2011.

Please meet Corrine and Mathieu

Late last year we received an email from Corrine and Mathieu a French couple from Strasbourg wanting to spend some time at our goat dairy in Mudgee.

They arrived on the bus on Tuesday night and were up and milking first thing Wednesday morning and helping to make cheese in the afternoon. They have progressed to fencing, wall building and chocolate cake making (it was Phoebe’s Birthday) all of which they seem to be loving. On the weekend Alan took them to the Farmers Market in Orange which they said was similar but different to the markets in France, they enjoyed tasting the products and meeting the stall holders and farmers.

I bought some beautiful pumpkin which we roasted up and served with our Lemon Fetta and some beans (see recipe below) they were amazed in France they only eat pumpkin as soup never as a roasted or boiled vegetable – so we Aussies can still teach the French a bit about food. Here is Corrine and Mathieu meeting our babies.

On the Menu

Leaning Oak Blue and Soft Ripened Goat cheese is currently on the cheese board at Bilson’s Restaurant, our Fresh Sheep Cheese and Pecorino are helping Sean at Sean’s Panaroma in Bondi to create a fantastic pasta dish and diners at Courtney’s Brasserie in Parramatta can enjoy Leaning Oak cheese accompanied by loads of fresh foods that chef Paul gets direct from the farmers market each week. Dave Cox of Eltons in Mudgee is being creative with Leaning Oak cheese and you can also enjoy a bottle of Leaning Oak Red when you visit this quintessential brasserie in the heart of Mudgee.

You can also now purchase our cheese from the following fine good providores in the Central West. Blue Mountains Food Co-op - Katoomba, Bee Keepers Inn, Vittoria, Totally Local and A Slice of Orange – Orange.

Summer @ Leaning Oak

Leaning Oak -

Leaning Oak cheese makes its way to Sydney’s top restaurants. Welcome to our FrenchVisitors

Cheese Making Workshops

Food writer Sheridan

Rogers visits

Meet workshop graduate - Jody

2011 Dates

Recipes for Summer -

Pumpkin & Green Beans with Lemon Fetta.

Stuffed Zucchini Flowers



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Food writer Sheridan Rogers visits

Sheridan Rodgers and her friend, Gemma, joined in one of Leaning Oaks cheese making workshops and made some great Soft Ripened and Blue cheese. Here is a picture of Sheridan milking the goats. Read about Sheridan's experience in her Blog @ <http://www.sheridanrogers.com.au/2010/11/23/mudgee-farmstead-cheese-making/>

Farmstead Cheese Making Workshops @ Leaning Oak

Learn to make fresh and mould ripened by hand, right on our farm, using the milk of our own herd just as Sheridan and Jody (below) have done. You meet and milk our goats, then turn it into cheese in our hands on workshop, you can even take some of the cheese home with you

Learn to make Fetta and Fresh Cheese on the 26th Feb, 26th Mar, 22nd Mar or the 30th April

Learn about Mould, Camembert and Blue Cheese on the 27th Feb, 27th Mar, 23rd Mar or the 1st May.

For more information go to our website www.leaningoak.com.au
One Day \$165.00 or book for Two Days \$300.00 per person. To Book or for further information goto our website www.leaningoak.com.au or call Gloria on 0420 810 744 or email cheese@leaningoak.com.au

Meet a Cheese Maker ~ Jody Burgess

Here is a picture of Jody, from Dubbo, and her Dexter cow 'Freckles'. Jody and her sister attended the two day cheese making workshop at Leaning Oak learning to make fresh cheese, fetta and soft ripened cheeses, such as camembert and washed rind cheese.

Jody has been increasing her skills ever since. She has made cheese, yoghurt and is about venture into ice cream making using milk from Freckles.

Jody has also been making the fresh cheese we make on the workshop using Raw Milk and has found this cheese has a great flavour, this is a cheese I would like to try as Australian made raw milk cheese is not available commercially so is very difficult to find.

She has also found a use for her water bed in cheese making (I am sure this is a first).

Summer Recipes

With such beautiful produce around at the moment we thought the following recipes were well timed:

Pumpkin & Green Beans with Lemon Fetta (serves 4)

Ingredients

500g Pumpkin

200g Green Beans

Tub of Leaning Oak Lemon Fetta (Capri – Fetta – Lemone)

1-2 tbspn of Balsamic Vinegar

Piri Piri (Mixed spice available from some farmers markets and supermarkets)

Rocket and Coriander (Optional)

Method

Peel and cut pumpkin chunks then boil or roast until cooked.

Boil green beans for approx 3-5 minutes so cooked but still crispy

Toss pumpkin, beans, Leaning Oak Lemon Fetta with marinade into a bowl and mix

Splash Balsamic Vinegar over Salad

Sprinkle Piri Piri to taste over top of salad

Serve warm or cold, if serving cold you could also add some rocket.

Garnish with chopped coriander

To add some crunch you could sprinkle some pine nuts, slivered almonds, macadamias or pecans on top on the salad.



Stuffed Zucchini Flowers (Courgette) (Serves 4)

Ingredients

12 Zucchini Flowers (Courgettes)
150 grams Leaning Oak Saint Maures Goat Cheese (Capri – Fesca)
1 Tomato Chopped
Chopped herbs to taste use herbs such as basil, chives, coriander
1-2 tbspn Olive oil
Tspn butter
½ cup white wine or verjuice

Method

Mix cheese, tomato and herbs
Gently stuff the zucchini flowers with the cheese mix and close the flower over the stuffing
Heat oil and butter in pan on medium heat, gently pan fry the flowers for approx 1 minute on each side, until warmed through then remove from pan and place on a warm plate.
Add wine or verjuice to deglaze pan then gently heat to reduce liquid then pour over flowers.
Serve with fresh tomato and rocket salad.



Thanks again for reading through our newsletter.

If you have any comments or feedback that you would like to pass onto us we would love to hear from you or if you do not wish to receive this newsletter please also let us know. If you wish to print a copy of this newsletter please use the attachment.

You can email us at cheese@leaningoak.com.au or call 6373 3814.

Kind regards

Alan, Gloria, Phoebe, Carolyn and Rachel.

Summer Markets

During Summer come and see us be at the following Farmers Markets – you may get to meet Corrine and Mathieu.

1st Saturday

Dubbo
The Entrance

1st Sunday

Newcastle

2nd Saturday

Orange
Warwick Farm

2nd Sunday

Newcastle
Blackheath (rtn Feb)

3rd Saturday

Dubbo
The Entrance
Mudgee

3rd Sunday

Newcastle

4th Saturday

Warwick Farm
Bathurst

4th Sunday

Newcastle



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