



# Mobile Cheese Class

August 2021

Newsletter #5

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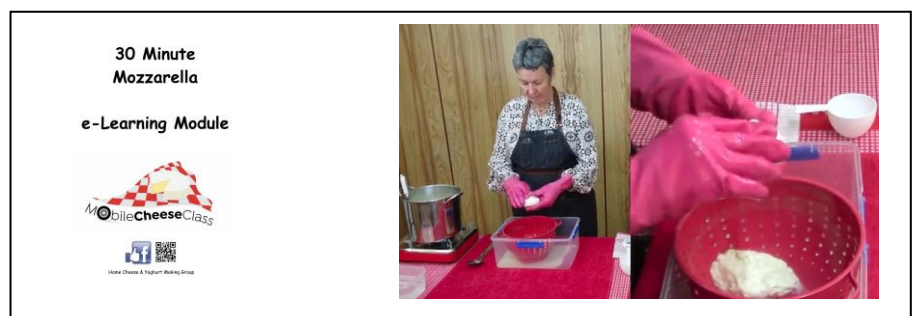
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## What's new?

Two major works have reached completion since our last update in February.

First thing - our website is now live! Our online store is up and running, making it easier than ever to purchase your cheese and yoghurt making cultures and equipment. If you haven't visited yet, you can find our page [here](#).

The second piece of news is the completion and launch of our first e-Learning module – 30 Minute Mozzarella. The module is comprised of an instructional video and PDF recipe and method. It is available for purchase on our website, and is the first of a series of online classes. Coming next is e-Learning Camembert/Brie, and there are plans for e-Learning Havarti and e-Learning Cheddar in the future.



If you are interested in our 30 Minute Mozzarella e-Learning Module, you can find it [here](#).

## Where have we been?

Staying home! But we do have a few trips and classes to report.

In April/May we attended not one, but two family weddings! One in Moama on the NSW/VIC border, and the second in the heart of Melbourne.

While we were on the road, we held classes in Bendigo, at Eaglehawk Lions Hall. Three classes across two days – we thought we might be a bit rusty with lesson delivery, but the Covid enforced break from teaching resulted in a fresh approach.

We made it into NSW just as another lockdown Victorian lockdown commenced.

During June we held two small classes at our Barringun cottage. Our first classes from our 'new' home were very relaxed and it was nice to offer Home Cheese & Yoghurt Making skills to our local community members.

Mid July we held classes in Brewarrina (Far West NSW). Just a 2.5 hour drive from home, and as always a big response from the locals. We had 2 great classes, and we feel confident that the residents of the district are busy creating cheese and yoghurt products.

In between all things cheese, we've been staying busy continuing our cottage renovations. Our infrastructure has grown – we now have a shed, fence, back deck, bore bath, fire pit and chook house. 5 lovely chickens in the latter...they are working out the egg laying and are wonderful company as they scratch around.



## Featured Member

Cathy Finlayson is our featured member for this newsletter. Cathy lives at Bokhara Plains, near Brewarrina, in the far northwest of NSW. 28 years in one spot so far!

She shares the property with her husband Graham, and daughter Harriet. Cathy describes herself as a wife, mother and graziher. And no, that's not a typo.

The property also supports a wide variety of the feathered and furry kind. 3

Jack Russell terriers – Jessie, Chile and Ziggy. 3 working Kelpies – Katie, Becky and Nacho. 2 camels – Sandy and Alice. A cat named Clouseau (there's got to be a good story there), Monty the horse, lots and lots of turkeys, chickens, ducks, guinea fowl, cows and sheep.



I asked Cathy – why cheesemaking? She enjoys cooking and gardening, and cheese fits in the category of growing and making homemade food. She has always loved cheese (it goes well with wine), loves to cook and experiment and maintains 'the only way to do great work is to love what you do.'

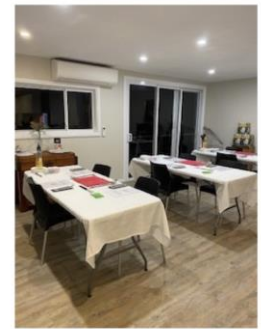
If you'd like to have a closer look at Cathy's home, lifestyle and regenerative farming, have a look for Bokhara Plains on Facebook or Instagram.

If you would like it to be our featured member, please email Lyn at [mobilecheese@gmail.com](mailto:mobilecheese@gmail.com)

## Classes in the Kitchen

Here is Jenny's Update!

Hi everyone - exciting news from here in the Hunter Valley. Our Cottage is finished and I held my first class there in July it was such a great feeling to finally be in the rooms teaching. As you may recall from the last newsletter, it was a long process to have the cottage approved by council, and then the renovation. But we all worked together and the result is fabulous. My brother in law made the sign as a surprise for me and it really is quite special.



I have been making Crème' Fraiche after one of my students asked about it so here is a recipe for Crème Fraiche all you need is M Starter and it comes with a warning it is very delicious so give it a go and let us know on the Group page what you think and what you will use it for. I have attached a recipe for Salmon Frittata made with Crème Fraiche.

### Hot Smoked Salmon Frittata - Heat Oven 180 Deg

#### Ingredients

350grams of potatoes sliced thinly sliced.  
1 leek washed and sliced  
1 tablespoon olive oil  
1 tablespoon butter  
4 large eggs  
80ml of yogurt or crème fraiche  
1 teaspoon plain flour  
1 tablespoon fresh dill chopped  
Salt and pepper to taste  
150 grams Hot Smoked Salmon – flaked.

#### Method

Cook potatoes in salted water in microwave for 10 minutes until tender  
Drain and set aside  
Heat a pan and add olive and butter and cook leeks on low heat until soft about 6 minutes.  
Whisk eggs with yoghurt or crème fraiche, flour, salt and pepper  
Line a 20x25cm baking dish with baking paper.  
Place potatoes evenly over base of pan then layer the leeks then flaked salmon sprinkle with dill then pour over egg mixture – Bake 20-25 minutes.  
Serve hot or cold if you rather not have salmon tastes just as good without!

### Crème Fraiche

Crème Fraiche is a Cultured Cream from France that has been soured by a Bacterial Culture it must be 10-45% butter fat and have only 2 ingredients that is fresh cream and the culture. It is less sour than the Sour Cream we know and works well with fruit and baked goods it can be used in cooking and can be also added to soups and sauces.

#### Ingredients

600 ml of Pure Cream  
1 Smidgen of M Starter  
Note you can also use UHT Whipping Cream it works just as well  
or Thickened Cream if you want a heavy Crème Fraiche.

#### Method

- 1 Place Cream in a glass container – use one that does not fill to the top leave a little space.  
Note using the container that comes with the yoghurt maker also works.  
I prefer a jar as this is how I prefer to store it in the fridge.
- 2 Add the M Starter and stir well with a slotted spoon.
- 3 Cover with a cheesecloth and hold down with an elastic band.
- 4 Place in the yoghurt maker and incubate for 12 hours.
- 5 Refrigerate for at least 8 hours

I am now holding monthly classes and other classes by appointment only. I have included a Christmas Cooking Class where I will teach some of the products that I also sell in class – Apple Paste, Chilli Jam, Wine Jelly and Ham Glaze. I had a few requests on how to make these delicious products so have offered the class.

**14/8/21** Fetta, Haloumi, Mascarpone, all Yoghurts/Labna

**15/8/21** Camembert/Brie & Mozzarella

**12/9/21** Fetta, Haloumi, Mascarpone, all Yoghurts/Labna

**10/10/21** Fetta, Haloumi, Mascarpone, all Yoghurts/Labna

**07/11/21** Christmas Cooking, Pastes, Jams, Jellies and Glaze

**20/11/21** Fetta, Haloumi, Mascarpone, all the Yoghurts/Labna

If you're travelling through the valley send me a message more than happy for anyone to drop by and visit the rooms have a chat about cheese and cooking and checkout my new venue.

Here's cheers to Cheese

Jenny

m: 0407 372 657

e: [jennyan1@live.com](mailto:jennyan1@live.com)



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## Venue Partners

Our recent classes at Brewarrina in northwest NSW, unearthed a hidden gem. The function room at the Brewarrina Visitor Information Centre is a spacious, well appointed venue. We held 2 classes across Saturday and Sunday, and welcomed 33 new members to our Home Cheese and Yoghurt Making Group.

We hire our venues on the hop, usually unseen until we arrive for set up the day prior to class. It was wonderful to walk in and find everything we needed at hand.

If you are visiting Bewarrina, the VIC is well worth a visit. All the usual tourist directories, plus an amazing gift shop that stocks a host of locally created items.

If you are interested in partnering with us for an event, or would like to host or organise a class, please email Lyn at [mobilecheese@gmail.com](mailto:mobilecheese@gmail.com)



## Contact Us

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www.mobilecheese**class.com.au**

## Facebook Public Page



Mobile Cheese Class

## Facebook Closed Group



Home Cheese & Yoghurt Making Group

## Instagram



Mobile Cheese Class

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## Products & Shipping

Thank you to those of you who have found your way to our online store, and purchased products! If you are yet to visit, our shop can be found [here](#).

We will continue to post orders on Monday or Tuesday, to ensure any culture purchases aren't held up in the Post Office over the weekend. Postage will remain capped in 2021 - \$10 or if the actual postage cost is less than the cap, that's what you will pay.

If you have any questions, please email Lyn at [mobilecheese\*\*class@gmail.com\*\*](mailto:mobilecheese<b>class@gmail.com</b) to place your order.

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## And where are we going?

#covidwilling our next outing for Home Cheese & Yoghurt Making Classes will be at Bourke in northwest NSW, on 23 & 24 October, 2021.

And perhaps a couple of small Camembert, Brie & Mozzarella classes here at the cottage in Barrington in September or November.

Now that the 30 Minute Mozzarella e-Learning module is up and running, we will get the Camembert/Brie module completed and make it available for purchase on the website.

In between times, a trip to the NSW north coast to visit family is high on the list.

We are conscious that the best thing we can do to support the sections of the community that are in lockdown, is to stay at home. Two less people moving around from place to place might not seem like a lot, but it's what we can do.

To those of you who are restricted by Public Health Orders – focus on what you can do, and make the best of the time. There is always cheese and yoghurt to be made. If it's been a while since class, don't hesitate to ring or email if you have questions, or just need a reminder of the 'how to'.

Thank you for reading.

Cheers

Lyn & Pete Malcolm  
Mobile Cheese Class