

SMOKED BUFFALINO 150G

SHAW RIVER BUFFALO CHEESE

Origin: Classification: Milk Type: Cheese Category: Form: Rennet: Code: EAN Barcode: TUN Barcode: Carton Quantity: Yambuk, VIC, Australia Farmhouse Buffalo's Milk Semi-Hard 150g Wedge Non-Animal 702475 9327346000312 N/A 150g x 25

The Australian buffalo milk and cheese making industry was pioneered in the 1990's by Roger and Sue Haldane when, after extensive overseas research, they hand selected and imported the finest Riverine buffalo from Italy and Bulgaria. Their specially chartered plane endured an unexpected short stopover in Tashkent, Uzbekistan enroute to the Haldane family farm in Western Victoria, where milk production began in the coming months.

As milk production increased, Roger and Sue started making buffalo mozzarella and yoghurt using the protein rich milk of their grass fed buffalo, utilizing skills learned during the training they undertook whilst in Italy. Today, the descendants of those same Riverine buffalo still graze along the banks of the Shaw River, their fresh milk being transformed into yoghurt and cheese.

The Haldane's cheese has become synonymous with the very best of Australia's artisan cheese production. Shaw River Smoked Buffalino is a semi hard cheese made from pure buffalo milk. After curds are formed they are hooped and pressed overnight removing excess whey. The wheels mature at the dairy for up to 6 months before being cold smoked over mountain ash to provide a delicate hint of smokiness which compliments the fruity flavour of this smooth textured cheese.