



LEANING OAK *Mudgee*

Leaning Oak Winery & Dairy

Cnr Cassilis (Ulan) Rd and Buckaroo Rd

Open 10 – 4 Thursday to Monday

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www.leaningoak.com.au

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Welcome to Leaning Oak's Spring Newsletter

Big Brown Films comes to Leaning Oak

During Winter we all became stars well the animals and Phoebe did. Big Brown Films are creating a Country NSW advert for Tourism NSW so they came to Leaning Oak donned their county hats, dressed Phoebe up in a gingham shirt and cowboy hat and proceeded to have a great time getting down and dirty with goats, sheep and piglets.

Then all cleaned up they had a go at cheese making and we ended the session enjoying cheese in the sun on the verandah. It was great fun and now I think Phoebe has a new career path – bossing grownups with cameras around.

Sheep Cheese @ Leaning Oak

The lambs have finally started arriving which means we have sheep milk available to start making our beautiful Baa Baa Blue and other sheep cheeses.

A visit to Leaning Oak's tasting room in Spring will give you a great opportunity to try our sheep cheese.

We currently have Fresh Sheep Cheese and Sheep Fetta and will have Sheep Camembert and Baa Baa Blue available from late October.

School Holidays @ Leaning Oak

During the school holidays bring the kids at 10am or 2pm Thursday through to Monday; tour the dairy, feed and cuddle the baby goats and lambs, meet their mums and have a look at the milking machine. Cost will be \$5.00 per person or \$15 for a family call 0420 744 810 to make a booking

Leaning Oak will be open for cheese and wine tasting Thursday through to Monday from 10am to 4pm. Closed Tuesday and Wednesday (to make cheese).

Spring @ Leaning Oak

Leaning Oak – In an Ad for Tourism NSW

Lamb Arrivals

New Season Sheep Cheese

School Holidays

Cheese Making Workshops

Spring/Summer Dates

Cheese – Fresh Sheep Cheese

Recipe – Tomato & Goat Cheese Tart



Goat Cheese @ Leaning Oak

Our kids are also arriving; we have 31 kids and 36 lambs and more on the way.

With lots of new season goat milk we have very Creamy Fresh Goat Cheese, Goat Fetta, Goat Camembert and Goat Blue.



Farmstead Cheese Making Workshops @ Leaning Oak

The cheese making workshops are proving very popular, and I have really enjoyed running the workshops we have a few more workshops scheduled for this year and early 2011.

Learn to make Fetta and Fresh Cheese : 16 Oct, 14 Nov, 27 Nov, 12 Feb 2011 and 12 March 2011.

Learn about Mould, Camembert and Blue : 17 Oct, 15 Nov, 28 Nov, 13 Feb 2011 and 13 March 2011.

Fetta/Soft Cheese - this experience will take the participants through the cheese making process, making feta and soft cheese and then **Camembert /Soft Ripened Cheese** will introduce them to mould.

During the workshop participants will have the opportunity to milk our girls, partake in a yummy morning tea and lunch and enjoy a wine and cheese tasting.

Check the website for availability, pricing and other details or call Gloria on 0420 810 744 or email cheese@leaningoak.com.au



New Leaning Oak Website

www.leaningoak.com.au

Take a look and you will find lots of pics, recipes and information on our wine and cheese.

Use it to find where you can find our cheese, workshop dates and other happenings at Leaning Oak.

This Month's Recipe:

Tomato & Fresh Sheep Cheese Tart

Ingredients (serves 6)

- 2 sheets of frozen puff pastry
- 150g Leaning Oak's Fresh Sheep Cheese
- 100g grated parmesan/pecorino cheese
- 2 tbs chopped thyme
- 1.5kg vine-ripened tomatoes, cored, cut into 5mm slices
- Olive oil, to drizzle
- 1 tsp caster sugar

Method

1. Preheat the oven to 200°C.
2. Place pastry sheets on a baking tray lined with baking paper (to create a circular tart – cut a 30 cm circle from the pastry) refrigerate for 15 minutes.
3. Combine the Sheep Cheese, parmesan/pecorino and thyme, and season well with salt and pepper. Spread this mixture on the pastry, leaving a 1cm border.
4. Starting from the outside working into the centre, layer the tomatoes in overlapping circles. Use the smaller end of the tomatoes to tuck underneath the larger sizes to stop the filling sinking down. Place one perfect slice in the middle.
5. Drizzle with oil, sprinkle with sugar, and season well with salt and pepper. Bake for 30 minutes, and then reduce temperature to 140°C and bake for a further 45 minutes.
6. Serve with a green salad.



Spring Markets

During Spring we will be at the following Farmers Markets

1st Saturday

Dubbo
The Entrance
Tamworth

2nd Saturday

Orange
Warwick Farm
Gosford City Growers Mkt

3rd Saturday

Dubbo
The Entrance
Mudgee

4th Saturday

Warwick Farm
Bathurst

1st Sunday

Newcastle

2nd Sunday

Blackheath

3rd Sunday

Newcastle



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