

Why ORGANIC?



1. Enjoy healthy, truly naturally flavoured dairy products that are free of additives and pesticides – simply created by co-operating with Nature.
2. Naturally grown and enriched pasture ensures a healthier soil for now and into the future.
3. Animal health is optimised by using a holistic all natural approach without the use of antibiotics, hormones or GMO feed.
4. Certification integrity from 'farm-to-fork' ensures that True Organic products are definitely organic products.
5. Organic farming with its core philosophy of co-operating with Nature is committed to environmentally safe processes and principles ensuring our healthy ecological future.
6. By choosing True Organic, consumers become part of the Organic cycle, actively becoming part of the ecological solution and not the problem.

True Organic “Everyday” GOURMET CHEESE

It's the natural simple truth. The earth's delicious, healthy foods are created when farmers co-operatively work in harmony with nature to produce the finest organic dairy products. Made from 100% certified True Organic milk, the exciting international-style, True Organic Everyday Gourmet Cheese Range simply lets you enjoy the truly natural flavour that Nature creates. The end result is the healthiest, most naturally tasting, flavour-bursting organic cheese – simply the finest certified organic cheese range from Australia. As consumers, you deserve nothing less....

To find a stockist near you, contact:

Bronhill Health Distributors

Phone: 08 81880331

Fax: 08 81880330

E-mail: sales@bronhill.com

True Organic “Everyday” Gourmet Cheese



True Organic "Everyday" Organic Gourmet Cheese

RECIPES

GREEN BEANS with PECORINO CHEESE, GARLIC & PARSLEY

Ingredients:

450gms green beans
3 tablespoons organic olive oil
1 clove garlic, minced
2 tablespoons chopped fresh parsley
4 tablespoons grated True Organic Pecorino cheese
Salt & Pepper to taste

Method:

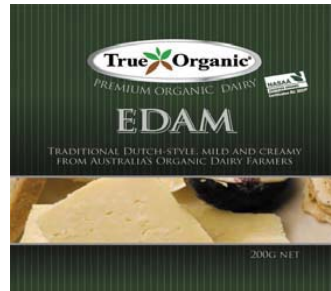
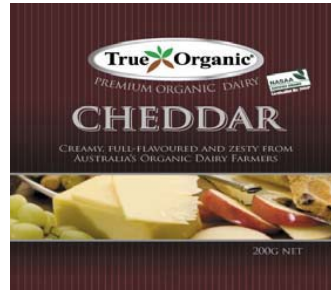
Cut the ends off the beans. Bring a large saucepan of water to the boil and add the beans and salt to taste. Cook the beans for about 4 to 5 minutes until they are bright green, just tender but firm to the bite. If using frozen beans follow the instructions on the pack. Drain the beans and pat dry.

Just before serving, heat the olive oil with the garlic and parsley in a large pan over medium heat until just until warmed (about 3 minutes). Add the beans and toss gently until warmed through. Remove the pan from the heat. Add the cheese and pepper to taste and toss again. Serve immediately as a side dish. Serves 3 - 4.

SPAGHETTI WITH FOUR CHEESES

1/4 cup butter
1/3 cup shredded True Organic Mozzarella cheese
1/3 cup grated True Organic Gouda
1/3 cup grated True Organic Edam cheese
1/3 cup grated True Organic Pecorino cheese
250 gms spaghetti
Salt & pepper to taste

Melt the butter in top of double boiler. Have cheeses ready. Cook spaghetti in boiling salted water. Drain well, add Mozzarella and Gouda cheeses and toss well. Then add half of the butter and the Edam cheese. Mix thoroughly and add freshly ground pepper to taste. Lastly, add the remaining butter and the Parmesan cheese. Toss again and serve very hot. Serves 2.



"Everyday" Organic Gourmet Cheese

EVERYDAY GOURMET CHEDDAR (200g block) Australia's most popular cheese, this solid pale yellow to orange cheese with its lively, zesty flavour is used widely in sandwiches, cheese platters, or simply grilled. Best served at room temperature.

EVERYDAY GOURMET GOUDA (200g block) A Dutch-style cheese originally named after the town of Gouda, this semi-soft cow's-milk cheese has a smooth-textured interior of pale ivory with a thin, natural rind as a result of having been soaked in brine. Especially good as a table cheese, for snacks and grilling, grated over baked potatoes or included in potatoes au gratin. Goes well with bread and wine or beer. Goede Eten!

EVERYDAY GOURMET EDAM (200g block) Dutch Edammer (Edam) a semi-firm cheese named after the town of Edam in the province of North Holland has a very mild taste, slightly salty or nutty and a lower fat content than other traditional cheeses and as result is quite soft. Good with stone fruit such as peaches, apricots and cherries, also on crackers or bread and perfect with some Pinot Noir.

EVERYDAY GOURMET PECORINO (150g wedge) – A firm cheese with a tangy 'bite' perfect for grating or thinly sliced in sauces, salads or pasta. A good substitute for parmesan, pecorino has a distinctively savoury, milder flavour that is truly addictive once tasted! Buon appetito!

EVERYDAY GOURMET MOZZARELLA (250g) Traditional Italian-style firm, creamy and deliciously stretchy. Perfect for pizzas, lasagna or anything which requires meltingly delicious cheese.