

BITES

Beer with a shot

FRESH from picking up the Premier's Trophy for Best Victorian Beer at the Australian International Beer Awards, the team at Mountain Goat is experimenting with a new way of enhancing its beers. They have installed a "hop infuser" — a cylindrical glass machine that's attached to the bar and through which beer passes before reaching your glass. Designed by Richard Watkins, from Canberra's Wig and Pen Brewery, the tower can be filled with anything from fruit to coffee beans to add a last-minute burst of flavour. "With winter coming, we'll be using coffee and chocolate with our Surefoot Stout for that extra hit, and plan to use fruit and cinnamon sticks in our summer ales," says bar manager Sam Howard.



JAMES SMITH

Mountain Goat, corner of North and Clark streets, Richmond. goatbeer.com.au

Dangerously good

FLECKED with tiny pieces of black Italian truffle, the mustard inside this little jar is addictive. Originally served as an optional condiment with the steaks at Bistro Vue, the mustard developed such a following that the folks at Vue de Monde ordered in extras to sell online. Unlike other truffled products, the mustard is flavoured with both Italian black winter and summer truffles, and made by the Savini Tartufi company in Tuscany. It's not cheap, and in my case, one jar was gobbled off at just one steak dinner.

RICHARD CORNISH

Bistro Vue Truffle Mustard, 90g, \$20.50. vuedemonde.com.au

A complex and earthy type

THERE is no shortage of washed-rind cheeses in the marketplace and it's easy to stick with what we know we like. But specialty food wholesaler Raw Materials has released its first cow's milk washed-rind cheese, and in this case it pays to be a little adventurous. The cheese has a deep orange rind and a golden, straw-like centre. It is made from milk sourced from the Hunter Valley and starts its life like a brie. Raw Materials founder Andrew Gray explains: "This cheese is then washed with a brine and selected cultures over a three-week period to produce a soft, French washed-rind style." The proof is under the wrapper, where, at room temperature, the pungent mix of grassy and mushroom aromas on the nose develop on the palate from herbaceous notes to a wonderfully complex, earthy character. Serve it as the star of the plate with some dried muscatels or fig paste and a few oat biscuits.

HILARY McNEVIN

180 Acres washed rind, 180g, rrp \$10.50. Stockists include: Annie's Provedore, Barwon Heads; Napoli's Quality Fruit, Williamstown; Altona Fresh, Altona North; Superfruit, Ivanhoe; Mount Eliza Deli, Mount Eliza. Phone 1300 305 129.



DIARY

JUNE 3

Asian tang

Pan Asian restaurant and 1806 cocktail bar join forces to present a five-course degustation of pan-Asian food with cocktails. 7.30pm, 267 Chapel Street, South Yarra. Phone 9533 7022.

JUNE 6-8

Good oil

Kyneton Olive Oil opens this long weekend with local wine tastings, food, tours, plus olive, oil and tapenade products for sample and sale. 10am-4pm, Kyneton-Heathcote Road, Barfold. Phone 5423 4240.

JUNE 7

Talking the pork

Pat Pizzini's 2008 Sangiovese celebration — taste wine (10am-5pm), learn to make Italian pork sausages before barbecuing (noon-3pm, \$15), or enjoy a winter lunch (from 11.30am, \$15-\$22). Pizzini Wines, 175 King Valley Road, Whitfield. Phone 5729 8278.

JUNE 8

Curd play

Join Sicilian cheesemaker Giorgio Linguanti for a fior di latte production masterclass and nine-course degustation. \$120, 7pm, Svago, 285 High Street, Kew. Phone 9855 0505.

ANNABEL ROSS

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BROWN BROTHERS

Weekend Fit for a King