

Artisanal Cheese Boxes



We make Cheese here on The Farm, using milk from our Dairy. The condiments, breads, crackers & all accompaniments in these boxes are also made in our kitchen.

Cannonball Tree

Serves 4 to 6 • Rs.3,000

CHEESES:

Tomme de Semancheri

A 2 month aged cheese made from Cow milk, Tomme style cheeses are always named after the village in which they are made. Naturally then, ours is called Tomme de Semancheri. The cheeses reflects the quality of the milk, which in turn reflects the wild seasonal grasses that the cows feed on.

1 / 277

Our 1/277 is a Bloomy Rind cheese which relies on the presence of 2 molds that cause the development of a natural soft fluffy rind on its surface. As the cheese ages, the lactic acid breaks down and the inside becomes gooey. This cheese is rich, creamy & earthy like mushrooms can be.

Queso Corómandel

Inspired by the Spanish Manchego-style cheese, Queso Coromandel is made with Buffalo milk & aged for 2 months. The natural rind on this cheese has a classic basket weave pattern which comes from the mould in which the wheel is made. This cheese is nutty & creamy and has a unique taste of our terroir.

Provolone Cheese Spreads *Original • Garlic Confit*

A 6 month aged cheese made from a mix of cow & buffalo milk. This cheese has an inherent buttery sweetness that comes from the milk itself.

Couroupita guianensis

The Cannon Ball tree is one of the largest trees on the farm. It gets its name from the woody, hard shelled fruits that look quite like cannon balls. The flowers bloom at the end of racemes, hanging all the way down to the base of the tree in shades of pink, red & yellow, all on the same flower. A tree can be covered with up to 1000 flowers in a day.

One of the most beautiful things about this tree is the garden floor around it. Fallen leaves, fresh & dry combined with flowers & petals make a thick carpet all around. There is a distinct fragrance and soil condition around the tree; a terroir of its own.

CONDIMENTS, BREADS & CRACKERS:

Rustic Baguette
Multigrain Crackers
Sourdough Crackers
Caramel Toffee
Mushroom Pâté
Honey Mustard
Balsamic Onion Relish
Sun-dried Apples
Sprouted Almonds
Strawberries



Copperpod Tree

Serves 4 to 6 • Rs.2,750

CHEESES:

String Cheese Knots

Think of a cheese similar to Mozzarella, but one that is cooked, stretched & folded even more, to allow for protein build up. This results in a length of cheese that can be torn apart into strings. These strings are braided or twisted into knots and you can have fun pulling them apart at the table.

Scamorza Affumicata

What happens when you take a ball of mozzarella and smoke it using mango wood chips? It results in cheese that's firm, smokey & full of flavour.

Provolone Cheese Spreads *Original • Garlic Confit*

A 6 month aged cheese made from a mix of cow & buffalo milk. This cheese has an inherent buttery sweetness that comes from the milk itself.

Flavoured Labneh

A yogurt based cheese of Middle Eastern origin, Labneh carries tart and tangy flavours that pair well with various herbs & spices.

The 3 flavours here are:

- green chilli, coriander & garlic
- red chilli flakes & oregano
- black pepper

Couroupita guianensis

The Copper Pod Tree is one of the oldest trees on the farm. Also known as the Rusty Shield Bearer, the name is quite apparent in flowering season with clusters of small yellow flowers between brown stalks / racemes that stand up like shields. The tree branches out widely and every part of the tree is vibrantly bright with flowers when in bloom.

Like with all large flowering trees, beauty lies up in the tree as well as on the floor below & around it. The feathery light flowers flutter in the wind on their way down and a considerable part of our garden & lawn is covered with them in the summer.

CONDIMENTS, BREADS & CRACKERS:

Rustic Baguette
Sourdough Crackers
Caramel Toffee
Mushroom Pâté
Grainy Mustard
Basil & Cashew Pesto
Preserved Lime
Sun-dried Tomatoes
Sprouted Almonds
Cherry Tomatoes



Cape Periwinkle

Serves 2 to 3 • Rs.2,000

CHEESES:

Marinated Feta

Salty, crumbly & big on flavour, Feta cheese literally screams summer, especially by the seaside. We make this cheese with Cow milk and it has a lovely creamy texture which goes well with fresh cut vegetables & fruit.

Nothing quite like cubes of chilled Feta generously tossed in olive oil & fresh herbs, which is our Marinated Feta.

Flavoured Labneh

A yogurt based cheese of Middle Eastern origin, Labneh carries tart and tangy flavours that pair well with various herbs & spices.

The 3 flavours here are:

- green chilli, coriander & garlic
- red chilli flakes & oregano
- black pepper

CONDIMENTS, BREADS & CRACKERS:

**Multigrain Crackers
Sourdough Crackers
Baba Ganoush
Sun-dried Tomatoes
Preserved Lime
Cherry Tomatoes
Olives & EVOO**

Catharanthus roseus

The Cape Periwinkle dots our tropical garden as it pleases. Not one to be tamed, this plant self propagates and grows wild. We might have considered it a weed if not for the bright & happy coloured flowers. They come in many colours, all of which have 5 petals & a long stem, much like a pinwheel.

Periwinkles are fuss free. All they need is sunshine & an undisturbed patch of soil. They will grow alongside any and all other plants, sometimes overtaking the patch in sheer excitement. In return for this space in our garden, they flower profusely and make for a summery appearance all through the year.



Elephant Ears

Serves 2 to 3 • Rs.2,000

Caladium

Caladiums are a large family comprising of plants with leaves that are shaped like the ears of an Elephant; thus the name which they share with the closely related Taro family of plants. The leaves could be large or small, the plant could be tall or short; the leaves will always be fascinating.

Some leaves will have splotches of red & white like paint. Others will have bright red colour spreading from the centre outward. All of them have intricate & beautiful lines. These are plants that will happily grow in the shade, making for pretty corners in our garden, under the cover of larger trees.

CHEESES:

Young Jack

As the name suggests, this is a young, semi-hard, mildly flavoured creamy cheese that could well be an all-rounder in its usage. This is a great cheese to start with in your experience of farmstead, artisanal cheese.

String Cheese Knots

Think of a cheese similar to Mozzarella, but one that is cooked, stretched & folded even more, to allow for protein build up. This results in a length of cheese that can be torn apart into strings. These strings are braided or twisted into knots and you can have fun pulling them apart at the table.

Provolone Cheese Spread *Original*

This cheese spread is made from a mix of cow & buffalo milk. It has an inherent buttery sweetness that comes from the milk itself.

CONDIMENTS, BREADS & CRACKERS:

Sourdough Crackers
Chocolate Hazelnut Spread
Cherry Tomatoes
Strawberries



Purple Orchid

Serves 2 to 3 • Rs.2,500

CHEESES:

Queso Corómandel

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Scamorza Affumicata

What happens when you take a ball of mozzarella and smoke it using mango wood chips? It results in cheese that's firm, smokey & full of flavour.

Provolone Cheese Spread Garlic Confit

This cheese spread is made from a mix of cow & buffalo milk. It has an inherent buttery sweetness that comes from the milk itself.

Bauhinia purpurea

The Bauhinia Tree also known as Purple Orchid is beautiful all through the year. The leaves are shaped almost like butterflies and in the wind the whole tree can seem aflutter. The flowers are a brilliant pink and are edible, as are the young leaves. Even the seed pods of the tree are unique; twisting & turning open as they dry, dispersing the large flat round seeds in the wind.

Bauhinia is native to the Indian subcontinent and on the farm we find new trees sprouting every year. They offer dappled shade cover to our garden & an endless supply of beautiful leaves that we use to decorate our packaging.

CONDIMENTS, BREADS & CRACKERS:

**Multigrain Crackers
Sourdough Crackers
Baba Ganoush
Sun-dried Tomatoes
Preserved Lime
Cherry Tomatoes
Olives & EVOO**



Crepe Myrtle

Serves 1 to 2 • Rs.1,000

CHEESE:

1/277

'Bloomy' Rind

Our 1/277 is a Bloomy Rind cheese which relies on the presence of 2 molds that cause the development of a natural soft fluffy rind on its surface. As the cheese ages, the lactic acid breaks down and the inside becomes gooey. This cheese is rich, creamy & earthy like mushrooms can be.

Lagerstroemia

The Crepe Myrtle flowers for such a short season. The flowers are tiny & clustered tightly together.

They look & feel papery; like the crepe paper we used in craft class, explaining it's name.

Flowering season sees bees & birds swarming around the flowers.

The rest of year continues to see a lot of activity with tiny birds nesting and even spiders making their webs between the branches. Quite an eco-system of its own, this tree has.

CONDIMENTS, BREADS & CRACKERS:

**Rustic Baguette
Sourdough Crackers
Balsamic Onion Relish
Strawberries
Balsamic Vinegar Pearls**



Curated Cheese Platters

Apart from the Cheese Boxes, we also put together Platters abundant with cheese, condiments, fruits & sweet treats for special occasions.



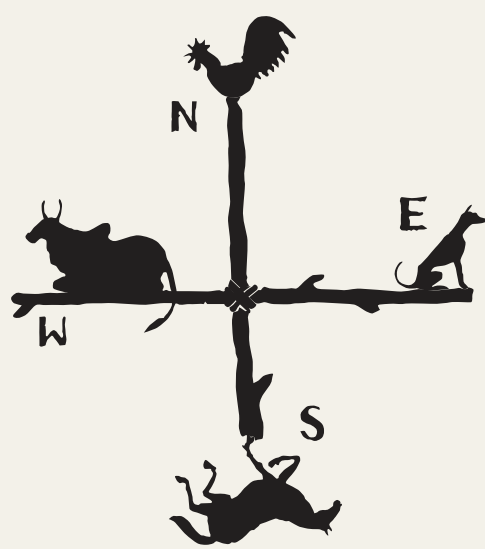
**It can be a celebration,
an office get-together,
an evening of entertaining
or a quiet date night
- we are happy to customise
a platter that suits
the occasion.**

The platters are always adorned with seasonal flowers from our garden and make for beautiful additions to a table.



**We do create
Grazing Tables too
if you would like
something on a
larger scale.**

***Talk to us for
more details.***



THE FARM
C H E N N A I