

AFFINAGE 101

EXPERIENCE THE HEART OF ARTISAN CHEESE MAKING
RIGHT IN OXFORD COUNTY

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Walk in the shoes of a local cheese maker when you get a behind-the-scenes look at Gunn's Hill Artisan Cheese, nestled in the rolling countryside of Oxford County. You'll be greeted with delicious artisan cheese before heading into the stunning aging rooms to learn about how Gunn's Hill crafts delicious artisan cheese using recipes discovered by cheese maker Shep Ysselstein while studying in the Swiss Alps. Learn about the heart that goes into each wheel of cheese, and what aging process secrets sets their cheese apart as you wash and flip them (and of course, indulge in some too)! Next, join the cheese maker to learn how to judge the quality of cheese and understand the various flavour profiles. You'll go head to head with the cheese maker to test your palette and learn to refine it. Finally, wind down this experience by creating three different delicious fondues as a group to enjoy.



WHAT YOU NEED TO KNOW

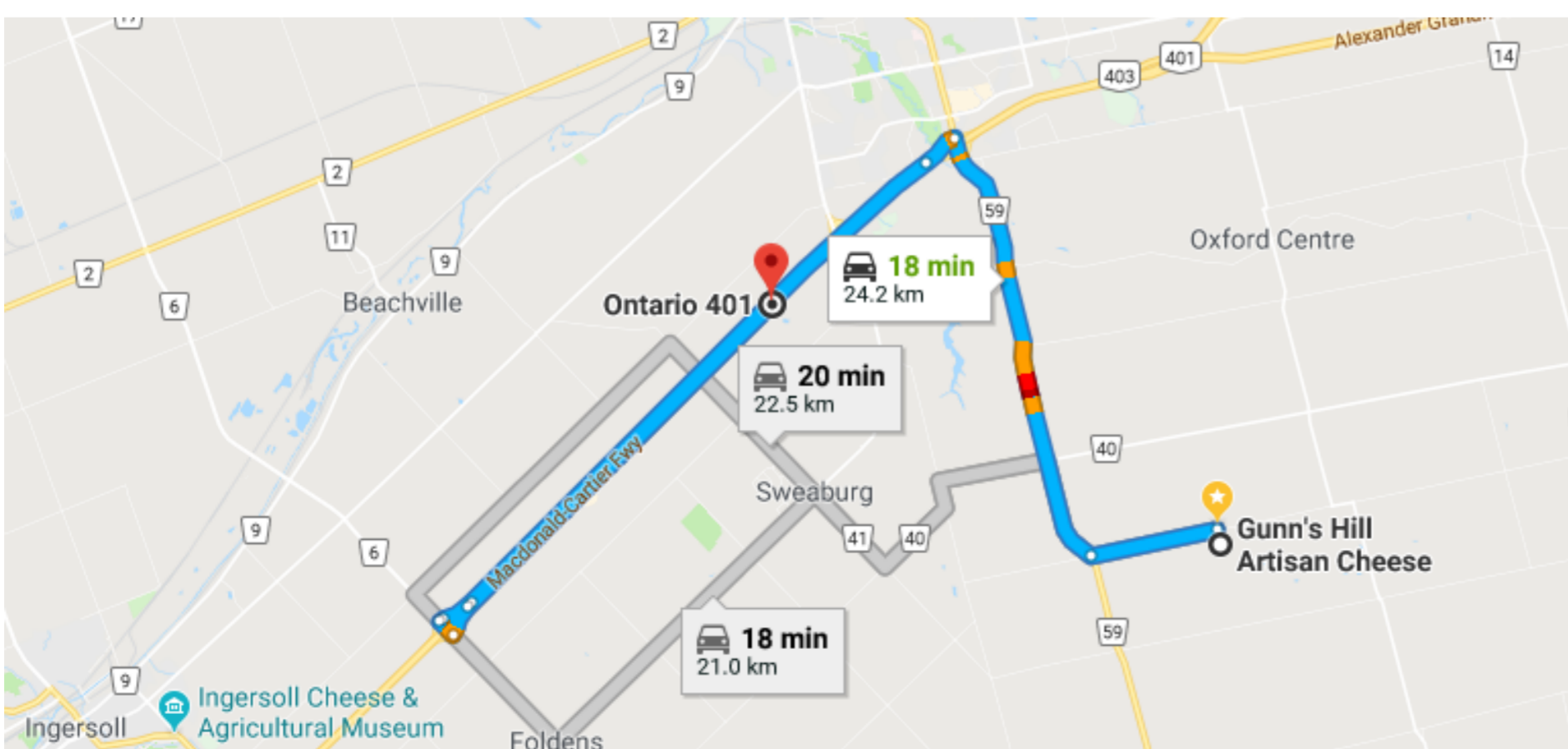
The workshop must have a minimum of 6 people registered to run and up to 15 people maximum. It runs 2:00pm-3:30pm.

Please note that hairnets and boot covers are required in the cheese factory. These will be provided upon your arrival.

To register & more info:
info@gunnshillcheese.ca

DATES AVAILABLE:
TBD

\$85
+HST



gunnshillcheese.ca

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