

# Call my bluff



Farm to Fork  
Online Field Trips

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Part of the  
**TESCO**  
Eat Happy Project

LESSON ACTIVITY PLANS Age group: 7 - 11

## Banon à la feuille

- 1 Banon à la feuille. An unpasteurised French cheese made from goat's milk. It is wrapped in chestnut leaves and tied with raffia.
- 2 Banon à la feuille. The name of the hammer that Parmesan inspectors use to check for cracks in a Parmesan wheel.
- 3 Banon à la feuille. A fiery French cheese made from cow's milk with the addition of roasted red chillies.

## Ashen

- 1 Ashen. A cheese that is made in a truckle of matured ash wood.
- 2 Ashen. A cheese that is coated in ash. It used to come directly from a fire but now the ash is made from salt and dried vegetables turned into ash.
- 3 Ashen. A grey-coloured sheep's milk cheese from Norway.

## Kashkaval

- 1 Kashkaval. This is a cheese from Albania. It is sometimes covered in a beer batter and cooked.
- 2 Kashkaval. A German cheese, first made in the 18th century. It was sold as a snack at travelling circuses.
- 3 Kashkaval. The most expensive speciality cheese available in Romania.

## Shelal

- 1 Shelal. An implement for straining cheese that looks like a giant sieve.
- 2 Shelal. A goat's cheese produced by monks in the foothills of the Himalayas in Tibet. It has a sharp flavour and a crumbly texture and is sometimes made with added cumin seeds.
- 3 Shelal. Also known as Syrian string cheese. It is given its special texture by being pulled during culturing. Black Nigella seeds are added for extra flavour.

## Jervaulx

- 1 Jervaulx A cheese traditionally made in Normandy, France, to commemorate Richard the Lionheart's visit to the village of the same name.
- 2 Jervaulx A place in Wensleydale where French monks settled and first made Wensleydale cheese.
- 3 Jervaulx A cheese made in the Hawkesmore area of the Lake District.

## Prastost

- 1 Prastost A Russian cheese widely eaten in the Kiev region. Its name means 'open'.
- 2 Prastost A Polish farmhouse cheese, traditionally eaten with crusty bread and strong ale.
- 3 Prastost A Swedish cheese which was made by the church from the 16th to the 19th centuries. Its name means 'priest cheese'.

## Herrgardsost

- 1 Herrgardsost A hard German cheese that is popular in cooking as it melts well. Herrgardsoster is a well-known recipe in which the cheese is melted over spicy sausage.
- 2 Herrgardsost A semi-hard Swedish cheese made from cow's milk. It has a mild, nutty flavour and small round holes.
- 3 Herrgardsost This is not a cheese, but a type of oven used in Holland.

## Muenster

- 1 Muenster A semi-soft cheese from the United States. It has a soft smooth texture and melts well. It has a mild taste and an orange rind.
- 2 Muenster A Scandinavian cheese produced in pine casks.
- 3 Muenster A Swiss cheese that is mentioned in the well-known fairy tale 'The Muenster Mouse'. The story, and its mild creamy flavour, have made it a popular cheese with young children.

## Vasterbotten

- 1 Vasterbotten A hard cow's milk cheese. This is the most famous Swedish cheese and it is twice as expensive as many other cheeses.
- 2 Vasterbotten A very popular cheese produced in large quantities in Bavaria. This is a mild-flavoured, smoked semi-hard cheese made from cow's milk.
- 3 Vasterbotten This cheese was first made to celebrate the birth of the Swedish Prince Gustaf Adolf in 1906. It was made only for the royal family when first produced.

## Burrata

- 1 Burrata A Portuguese cheese traditionally made by churning the cream using donkeys to pull a wooden churning handle.
- 2 Burrata A round, soft cheese with a red rind produced in Myanmar.
- 3 Burrata A fresh Italian cheese made from Mozzarella and cream. The name means 'battered' in Italian.

## Palimpsest

- 1 Palimpsest A South American soft cheese, made by straining the curds through a wire mesh, resulting in a mild, creamy texture.
- 2 Palimpsest A manuscript made of papyrus that has been written on more than once.
- 3 Palimpsest A zesty sheep's milk cheese, produced in Palomas, Spain.

## Manchego

- 1 Manchego A country cheese, made in distinctive earthenware pot churns, from the Manchuria region of China.
- 2 Manchego A fine, crumbly cheese first made in Manchester, England, which is often flavoured with locally grown bilberries.
- 3 Manchego is a sheep's milk cheese originating from the La Mancha region of Spain. It has a firm consistency and a distinctive zig-zag pattern on the rind.

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## Answers



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