



fromage blanc French-style Fresh Cheese

he French answer to yogurt", Fromage Blanc is a fresh and slightly drained cows' milk cheese. At Vermont Butter & Cheese Creamery, this unique cheese originates with company co-founder Allison Hooper's apprenticeship on a dairy farm in Brittany, France. The fromage blanc she enjoyed on the farm for dessert — mixed with a bit of sugar — inspired Vermont Fromage Blanc. Creamery co-founder Bob Reese and Allison introduced it to the U.S. market in 1985.

Fromage Blanc is a healthy and natural source of fat-free protein. It is served with honey as a dessert or snack, mixed with granola for breakfast or used as a base for savory dips with fresh herbs and pepper. Fromage Blanc is a wonderful cheese for fat-free desserts that call for cream, such as cheesecake, pound cake, or ice cream.





1.25 oz.*

PRODUCT DETAILS

MILK TYPE: Cow SHELF LIFE: 60 days

INGREDIENTS: Vermont skim milk, culture, enzymes, salt

RENNET: Microbial (non-animal)

BUTTERFAT: 0%

Key Features

- Made from fresh, rBGH-free Vermont skim milk
- > Fresh milk flavor, pleasantly tart
- > Smooth, spreadable texture
- > Fat-free yet very satisfying mouth feel
- High protein and calcium; low carb and sodium
- > Key ingredient in healthy diet

Serving Suggestions

- > Breakfast parfait: sweeten with maple syrup and serve with fresh fruit and granola
- > Blend with frozen berries and orange juice for smoothies
- Mix with chopped herbs, garlic, salt, and pepper and use as a dip with fresh crudités
- Mix in an omelet or quiche base; can be used in sweet or savory tarts
- Use on flatbread with bacon and caramelized onion for classic French "Alsatian Tarte Flambée"
-) Use for fat-free ice cream, cheesecake, mousse, sweet soufflé

*Product photographs not to scale