



vermont  
BUTTER & CHEESE  
creamery



## double-cream cremont

Cremont is a mixed-milk cheese combining local fresh cows' milk, goats' milk and a hint of Vermont cream. This cheese is a celebration of Vermont Butter & Cheese Creamery's *terroir*: Vermont cream, goats' milk, cheese know-how and good taste for luscious cheese.

Twice a week we drive across Vermont to the 20 family farms to pick up fresh goats' milk. Our cows' cream and milk comes from a local coop of 500 family dairy farmers in northern Vermont. Milks and cream are blended together and pasteurized. A special cocktail of yeast and mold are added to create its unique flavor and to coagulate the milk overnight. The next day, the fresh curd is shaped by hand into Cremont-sized cylinders. Fresh cheeses are placed in a drying room to prepare the rind to grow and slightly dry the surface of the cheese. After 1 day, cheeses are moved to our aging room where the geotricum yeast will slowly grow on the surface of the cheese to create its unique, cream-colored, wrinkled rind.

Cremont is the *Cream of Vermont*, combines the nutty taste from of our crème fraîche, the creamy texture of our Bonne Bouche, and the wrinkled geotricum rind of our Bijou. An American original crafted in the bucolic Green Mountains of Vermont, Cremont has already found its place on the cheeseboard.



5 oz.\*



crate by 6\*

### PRODUCT DETAILS

**MILK TYPE:** Mix of cows' milk, cows' cream & goats' milk

**WEIGHT:** 5 ounces

**SHELF LIFE:** 80 days (depends on ripening preference)

**INGREDIENTS:** Pasteurized cows' milk, goats' milk, cows' milk cream, culture, enzymes, salt

**RENNET:** Microbial (non-animal)

**BUTTERFAT:** 28%

### Key Features

- › Mild, fresh goats' milk flavor with a nutty finish
- › Texture very smooth and creamy
- › Notes of cooked bread, hazelnuts, yeast
- › Complex wrinkled geotricum rind
- › Easy to slice, long shelf-life, easy to handle

### Serving Suggestions

- › Allow the cheese to come to room temperature 1 hour before serving
- › Serve Cremont as a centerpiece on a cheeseboard with artisan crackers
- › On a wooden board, serve slices of Cremont with homemade pickles, charcuterie, mustard
- › Let Cremont melt on warm gnocchi mixed with cooked asparagus and morels
- › Toast Cremont slices on baguette, serve with orange and cranberry chutney

### Pairing Suggestions

- › Crisp white wine, Cortese
- › Witbier, Belgium Ale, Sake-tini
- › Wheat crackers, baked apple
- › Pea shoots, Heirloom tomato jam

\*Product photographs not to scale

A R T I S A N C H E E S E S F R O M F A R M T O T A B L E

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