

NEW!

Vermont  
Butter & Cheese  
[COMPANY]

## Vermont Fresh Crottin



Vermont Fresh Crottin is a fresh goat cheese made in the traditional French crottin de Chavignol recipe. This cheese is the same product as Bijou only the early stage before aging. The milk is slowly coagulated overnight by adding lactic cultures after pasteurization. The curd is then drained in cheesecloth; the next day, the cheeses are shaped by hand. The fresh crottin are packed in an easy to use “muffin tray” where the cheese can be preserved.

The fresh flavor and shape makes this cheese very versatile for many retail and foodservice applications: on a salad, toasted, sliced for individual portions, topped with nuts or herbs or on a cheese board.

**COWS' MILK:**

CRÈME FRAICHE - CULTURED BUTTER - FROMAGE BLANC - MASCARPONE - QUARK

**GOATS' MILK:**

BIJOU - BONNE BOUCHE - COUPOLE - CHEVRE - CREAMY GOAT CHEESE - FETA - FRESH CROTTIN

2007 American Cheese  
Society WINNER  
Fresh Goats' Milk Cheese

2007 US Championship Cheese  
Best of Class  
Soft Goats' Milk Cheese

**Milk Type:** Goat

**Shelf Life:** 50 days

**Style:** Traditional French Style crottin

**Ingredients:** Pasteurized goats' milk, culture, enzymes, salt

**Butterfat:** 19%

**Key Features:**

- \* Packed in an easy-to-use 6-piece tray - 2 trays per case
- \* Fresh goats' milk flavor with a hint of yeast and mold taste, reminiscent of the aged crottin
- \* 2.5oz individual portion - can be sliced

**Serving Suggestions:**

- \* Salads: Serve one Fresh Crottin as a centerpiece on greens topped with fresh herb vinaigrette
- \* Alternate slices of Fresh Crottin with garden tomatoes, a drizzle of balsamic vinegar and extra virgin olive oil and fresh basil to garnish.
- \* Crostini: Use slice of country bread as a platform, top bread with grilled veggies and slices of fresh crottin
- \* Pizza: Top an unbaked pizza shell with caramelized onion fig jam, slice of fresh crottin and baked walnuts

**CONTACT INFORMATION**

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