



ESTD 1984

VERMONT
CREAMERY®

CRÈME FRAÎCHE

A deliciously rich cultured cows' cream with a thick, creamy texture and a slightly tart, nutty flavor.

When Bob Reese and Allison Hooper co-founded Vermont Creamery in 1984, their first cows' milk product was Crème Fraîche, — a perfect combination of high quality cream, natural cultures, slow maturation, and time-honored European methods.

Made with fresh, high-quality local cream from St. Albans Cooperative, Crème Fraîche is exquisitely rich, with the cultured, nutty flavor and creamy texture that characterizes the best.



FRENCH-STYLE CULTURED CREAM.



WHAT IS CRÈME FRAÎCHE?

Crème Fraîche is a decadent, French-style cultured cream that will enhance any recipe that calls for sour cream. The rich taste and unique cooking advantages of crème fraîche will bring depth of flavor and a smooth texture to dips, baked goods, soups and finishing sauces.

PERFECT FOR



Breakfast pastries

Muffins, scones, and more



Moist Desserts

Cakes, pies and cookies



Pan Sauces

For fish, chicken or beef

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones**

Does not separate when cooked with wine or at high temperatures.

Shelf life: **90 days**

Crème Fraîche Ingredients: **Pasteurized cultured cream**

Madagascar Vanilla Ingredients: **Pasteurized cultured cream, cane sugar, vanilla extract**

Milk Type: **Cow**

Butterfat: **40%**

Available in: **8 oz., 4.75 lb. (original only)**



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MASCARPONE

Ridiculously rich and velvety
Italian-style cream cheese.



AN ESSENTIAL INGREDIENT IN
ITALIAN COOKING.

With origins dating back to 16th century Italy, it's distinctly Italian name is the only obscure thing about this rich, decadent and velvety cream cheese.

Vermont Creamery co-founders Bob Reese and Allison Hooper began making mascarpone from fresh, local cream sourced from the St. Albans Cooperative. Once the cream is pasteurized, it is then cooked at high temperature until it is thick, smooth and sweet.

WHAT IS MASCARPONE?

Rich, decadent and luscious Italian-style cream cheese
made from fresh, Vermont cream.

PERFECT FOR



Italian-style dishes

Tiramisu, lasagna or
ravioli



Fast frostings

Cakes, cupcakes or
cookies



Sauces

Pasta, meat or seafood

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones, in small batches**

High butterfat: **for natural, thick texture.**

Shelf life: **90 days**

Mascarpone Ingredients: **Pasteurized cultured cream, skim milk, glucono-delta-lactone.**

Milk Type: **Cow**

Butterfat: **45%**

Available in: **8 oz., or 5 lb.**





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QUARK

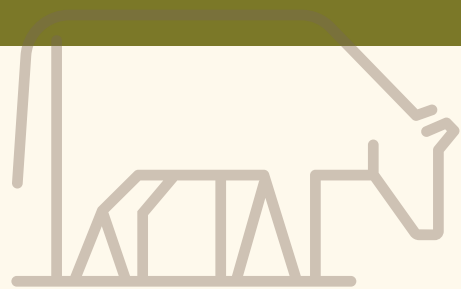
A mild and creamy European-style fresh cheese that's great in sweet and savory applications.



At Vermont Creamery, quark is made with fresh curd that is slightly drained in cheesecloth and whipped with a morsel of crème fraîche to create a silky texture and nutty taste.

Europeans appreciated Bob and Allison's first batch in 1985; today quark finds its place on many restaurant menus and in home recipes. Used as a light substitute for dishes that call for cream, quark has great nutritional value and a low fat content — only 11% butterfat.

EUROPEAN-STYLE
FRESH CHEESE



WHAT IS QUARK?

German for “fresh curd,” quark is a fresh and slightly drained cows’ milk cheese that is similar to old-fashioned cream cheese. Top with granola for breakfast or mix with anything from mashed potatoes to boysenberries, and it earns its keep with flair.

PERFECT FOR



Dressings

Mixed greens or pasta salad



Creamy Soups

Stew, bisque or chowder



Quick Dips

Veggies, crackers or bread

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones, in small batches**

Shelf life: **60 days**

Quark Ingredients: **Pasteurized Cultured Milk, Salt, Enzymes. CONTAINS: Milk**

Milk Type: **Cow**

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

Butterfat: **11%**

Available in: **8 oz.**





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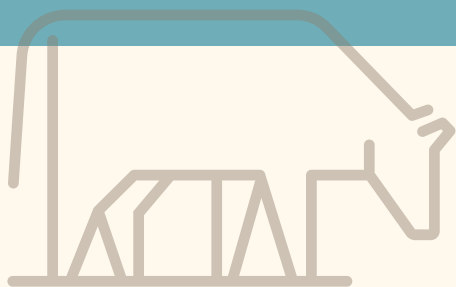
FROMAGE BLANC

The French cousin of Greek yogurt, fromage blanc is smooth, spoonable and fat free.



"The French answer to yogurt," fromage blanc is a fresh and slightly drained cows' milk cheese. For Vermont Creamery, this unique cheese originates from 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 our fromage blanc, introduced to the U.S. market in 1985.

FRESH MILK FLAVOR,
PLEASANTLY TART



WHAT IS FROMAGE BLANC?

Fromage blanc is a healthy and natural snack option, its versatility allows it to take on added flavors and transform any recipe that calls for cream into a lower-calorie, high-protein version. It's a perfect choice for cheesecakes, pound cakes or a truly guilt-free ice cream..

PERFECT FOR



Guilt-free baking

Cheesecakes, cakes or custard



Low fat sauces

Meat, seafood or pasta



Quick dips

Veggies, crackers or bread

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones, in small batches**

Shelf life: **60 days**

Fromage Blanc Ingredients: **Pasteurized Cultured Skim Milk, Salt, Enzymes. CONTAINS: Milk**

Milk Type: **Cow**

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

Butterfat: **0%**

Available in: **8 oz.**



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VERMONT CREAMERY®

CULTURED BUTTER

Deliciously cultured, ridiculously creamy butter made from fresh Vermont cream.



While working on a dairy farm in Brittany, France, Allison Hooper — the future co-founder of Vermont Creamery — took careful note of what happened to the milk. After each milking, she set the cream aside. Natural, lactic bacteria took over, ripening it into cultured cream — or crème fraîche. When the thick result was churned into butter, She knew she had learned something valuable. Inspired by this lesson, we culture the freshest local cream and churn it into a European-style cultured butter.



**SAME HIGH QUALITY CREAM AND CULTURES
IN A MORE FAMILIAR FORMAT.**



WHAT IS CULTURED BUTTER?

Our expert butter makers carefully add live bacterial cultures to fresh Vermont cream. The cream ferments overnight; by morning, it's thickened, and wonderful notes of buttermilk and hazelnuts have developed. Making cultured butter is much like making wine, you want to ferment your cream like your grapes, slowly, to produce the best aromas. The longer you culture — the better.

PERFECT FOR



Brunch

Slather it on pancakes, toast, and waffles



Baking

Create flakier pie crusts, a finer cake crumb and cookies



Sauteeing

Melt and drizzle on meat, veggies and fish

PRODUCT DETAILS

Low moisture: **high smoking point - less absorption of fat in pan searing.**

Cultured: **low acidity, doesn't separate when added to wine-based sauces.**

Shelf life: **120 days**

Unsalted Ingredients: **Cream, cultures**

Sea Salt Ingredients: **Cream, sea salt, cultures**

Milk Type: **Cow**

Butterfat: **82%**

Available in: **8 oz. (two sticks)**





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GOAT CHEESE LOGS

Our award-winning fresh goat cheese is hand-rolled in delightful and surprising flavors.

This is the cheese that started it all for Vermont Creamery. A 25 year history and a slow, authentic process make this chèvre stand out. Milk is collected from local farms in Vermont. Fermentation is allowed to last a full 24 hours to make a cheese that is incredibly creamy and another day's draining to set it to perfection. A versatile ingredient or compliment to any cheeseboard.



AWARD-WINNING FRESH MILK TASTE,
MILD FLAVOR AND SMOOTH TEXTURE.



TRY EACH FLAVOR!

- Classic
- Wild Blueberry Lemon & Thyme
- Herb
- Everything
- Cranberry, Orange & Cinnamon
- Clover Blossom Honey
- Smoky Pepper Jelly

PERFECT FOR



Crumble it

On salads, sprinkle on flatbreads or spread on sandwiches



Filling

For ravioli, burgers or quiche



Spread it

On crackers or rustic bread

PRODUCT DETAILS

Mild, fresh goats' milk flavor

Less salt: **than most other goats' milk cheeses.**

Shelf life: **90 days**

Classic Ingredients: **Pasteurized cultured goats' milk (cultures contain milk), salt, enzymes.**

Milk Type: **Goat**

Butterfat: **21%**

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

Available in: **4 oz., 8 oz., 10.5 oz., or 2.2 lb. (classic only)**



GOAT CHEESE DIP

Creamy goat cheese dip blended with deliciously bright flavors



CLASSIC GOAT CHEESE DIP

The simple flavor of fresh goats' milk with a smooth and spreadable texture that's perfect for dipping and spreading.



RED PEPPER & LEMON GOAT CHEESE DIP

Fresh goats' milk blends with red peppers and lemon in this delicious, spreadable dip.



GARLIC & HERB GOAT CHEESE DIP

A delicious spreadable dip that combines the simple flavor of fresh goats' milk blended with garlic and herbs.

VERMONT CREAMERY, CONSCIOUSLY CRAFTED WITH LOVE FOR 35 YEARS

- › Made in the rolling hills of Vermont, where we take our time to do things right
- › B Corp certified since 2014, using business as a force for good
- › Supporting a network of family farms and promoting sustainable agriculture
- › Pioneer of European-style artisanal cheese in America
- › Winner of hundreds of national and international awards
- › Ranked as one of the Best Places to Work in Vermont



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CRUMBLLED GOAT CHEESE

Our high-quality fresh goat cheese, crumbled for your convenience.

Made the Vermont Creamery way with our award winning Chèvre recipe, our flavored Crumbled Goat Cheese is a 100% all-natural goat cheese blended with high-quality herbs and dried fruit. After overnight lactic coagulation, the fresh curd is drained in cheese cloth at cold temperatures. When the curd reaches the right texture it is then crumbled by hand and mixed with carefully selected dried fruit and fresh herbs prior to packaging.



**MADE WITHOUT MOLD INHIBITORS
OR ANTI-CAKING AGENTS.**

WHAT IS CRUMBLLED GOAT CHEESE?

Our crumbles have no mold inhibitors or anti-caking agents like cellulose so there isn't a "dry mouth feel" like that of other crumbles. These crumbles are perfect for salads, pasta dishes, pizza topping, gratin or grab and go prepared meals, and are available in 3 varieties: Classic, Cranberry & Tarragon and Apricot & Thyme.

PERFECT FOR



Better brunches

Eggs, potato hash or omelettes



Fast appetizers

Quick crostini bites, stuffed mushrooms or mini tarts



Savory favorites

Roasted vegetables, potatoes or flatbread

PRODUCT DETAILS

Crumbled by hand: **no anti-caking agents or mold inhibitors.**

Shelf life: **90 days**

Classic Ingredients: **Crumbled goat cheese [pasteurized cultured goats' milk (cultures contain milk), salt, enzymes].**

Milk Type: **Goat**

Butterfat: **19%**

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

Available in: **4 oz.**





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ST. ALBANS

A uniquely American take
on the French St. Marcellin.



St. Albans begins with fresh, pasteurized milk; after 24 hours of maturation/coagulation, the fragile curd is transferred into cheesecloth bags to drain overnight. The next day, the cheeses are hand shaped and moved into the aging room. There they spend the next 11 days developing their unique, wrinkled rinds. At the right maturity, the delicate cheese disks are gently cooled and placed in their sturdy ceramic crocks and wrapped in a breathable perforated film.

**A DELICATE DISC-SHAPED CHEESE
WITH A CREAM COLOR INTERIOR
AND WHITE, BLOOMY RIND**



FONDUE FOR TWO

St. Albans is an aged cows' milk cheese and takes its name from the town of St. Albans, Vermont. Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks that double as a baking vessel.

PERFECT FOR



Fast appetizers

Warm slightly for silky fondue, serve with a crusty baguette



Spread it

Serve at room temperature with crackers or dried fruit



Savory favorites

Dip roasted root vegetables or fingerling potatoes in warmed St. Albans

PRODUCT DETAILS

Made from: **Pasteurized Cultured Milk, Salt, Enzymes.**
CONTAINS: Milk

Shelf life: **80 days**

Crème Fraîche Ingredients: **Pasteurized Cultured Milk, Salt, Enzymes. CONTAINS: Milk**

Milk Type: **Cow**

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

Available in: **2.82 oz.**





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BIJOU

A Vermont original inspired by
 a classic French recipe.



When we think of French goat cheese, we reminisce about the open air markets where small, delicately ripened Crottins de Chavignol are on display. An American line of French-style ripened goat cheeses would not be complete without a small Bijou-like Crottin. Bijou is French for jewel and this cheese epitomizes all that is special about goats and goats' milk, and the making and caring for a small cheese.

**MILD, FRESH GOATS' MILK FLAVOR
 WITH NUTTY FINISH**



ABOUT BIJOU

Bijou is hand-shaped button of cheese with dense center and wrinkled Geotrichum rind. Bijou evolves with time, gaining a sharpness and complexity after thirty days.

PERFECT FOR



Serve on a cheeseboard
 alongside other fresh
 and aged cheeses



Cut into wedges
 and add to a salad with grapes,
 candied walnuts and duck confit



Wrap it in applewood smoked
 bacon, bake in the oven, and
 serve on frisée salad

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones,
 in small batches**

Shelf life: **80 days**

Ingredients: **Pasteurized Cultured Goats' Milk (cultures
 contain milk), Salt, Enzymes. CONTAINS: Milk**

Milk Type: **Goat**

Butterfat: **21%**

Available in: **2/2 oz.**





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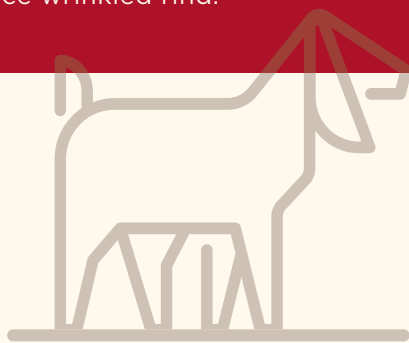
BONNE BOUCHE

The flagship of our aged cheese collection.
Handle-ladled, ash-ripened, loved by all.



Bonne Bouche is made with pasteurized milk and set in small tubs for a 24-hour lactic coagulation. The following day, the fresh curd is carefully hand-ladled into molds and drained overnight. The cheeses are removed from the molds, ashed, and moved into the drying room. After one to two days, the cheese moves to the aging room, where the controlled environment is cool and humid. The entire process takes seven to ten days until the cheese develops a nice wrinkled rind.

**BONNE BOUCHE CAN BE ENJOYED
FRESH OR AGED UP TO 50 DAYS.**



ABOUT BONNE BOUCHE

Bonne Bouche is French for "Good Mouthful."
As it ages, Bonne Bouche becomes creamy
and more robust in flavor.

PERFECT FOR



Serve on a cheeseboard

Alongside other fresh and aged cheeses



Spread it

On crackers or rustic bread



Slice it

And drizzle with honey

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones.**

Shelf life: **50 days**

Ingredients: **Pasteurized Cultured Goats' Milk (cultures contain milk), Salt, Enzymes, Ash.**

CONTAINS: Milk

Milk Type: **Goat**

Butterfat: **21%**

Available in: **4 oz.**





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CREMONT

This double-cream mixed-milk aged cheese is decadent beyond reason.



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

**MILD, FRESH GOATS' MILK FLAVOR
WITH NUTTY FINISH**



ABOUT CREMONT

Named for the "Cream of Vermont," Cremont is a double-cream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior.

PERFECT FOR



Serve on a cheeseboard

Alongside other fresh and aged cheeses



Spread it

On crackers or rustic bread



Slice it

And drizzle with honey

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones, in small batches**

Shelf life: **80 days**

Ingredients: **Pasteurized Cultured Cows' and Goats' Milk, Pasteurized Cream, Salt, Enzymes. CONTAINS: Milk**

Milk Type: **Mix of Cow's Milk, Cows' Cream & Goats' Milk**

Butterfat: **28%**

Available in: **5 oz.**





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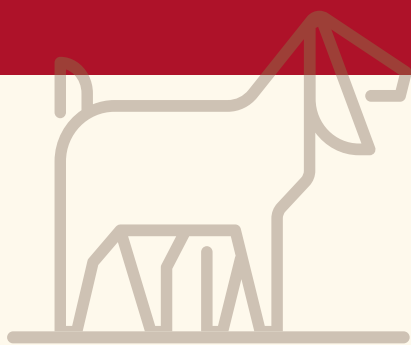
COUPOLE

An American original named for its likeness to a snow-covered dome



Coupoles is made with fresh goats' milk that is pasteurized and then set for 24 hours of maturation/coagulation. The fragile curd is drained in cheesecloth overnight. On the third day, Coupoles is hand shaped using a unique form to create a little dome. After a day in the drying room, the cheese is moved into the aging room to allow the geotrichum rind to develop.

**COMBINES THE FRENCH CHEESEMAKING
RECIPE OF THE BIJOU AND BONNE BOUCHE.**



ABOUT COUPOLES

Coupoles is an aged goats' milk cheese with a wrinkly edible rind and bright, fresh cheese taste. Coupoles's allure is attributable to the intriguing contrast between the strong ripened flavor of the rind and the delicate fresh taste of its interior.

PERFECT FOR



Serve on a cheeseboard
alongside other fresh
and aged cheeses



Slice it
And drizzle with honey



Slice into wedges
wrap Coupoles in prosciutto
and broil

PRODUCT DETAILS

Made from: **fresh, local cream with no added hormones, in small batches**

Shelf life: **80 days**

Ingredients: **Pasteurized Cultured Goats' Milk (cultures contain milk), Salt, Enzymes. CONTAINS: Milk**

Milk Type: **Goat**

Butterfat: **21%**

Available in: **6.5 oz.**

