



ARTISAN CREAMERY

Sonoma County, California



FROMAGE BLANC

BELLWETHER FARMS, CALIFORNIA

This simple, traditional, European-style cheese is tangy, buttery and easy to spread! It's a tasty alternative to cream cheese and chévre. Fromage Blanc is at its best when used as an ingredient in appetizers, main courses and even desserts. It is fabulous as a base for sauces, and pairs well with fresh herbs, spices, and specialty breads. We love to treat it like cream cheese and spread it on toast with a jam or dollop it on a homemade pizza with caramelized onions and spinach. The sky is the limit and the reward is divine!

Ingredients:

Pasteurized Jersey Cows Milk, Vegetable Rennet and Salt

Texture: Soft

Aged: NA