



vermont
BUTTER & CHEESE
creamery

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



The Story: Defining *Terroir*



Nestled in the bucolic Green Mountains of Vermont, the Creamery was started by two young visionaries devoted to new and non-traditional agriculture, Allison Hooper and Bob Reese.

As a college student, Allison spent a summer traveling in France. She worked on a small family farm in Brittany, earning room and board while learning how to make crème fraîche, butter, fresh and aged goat cheese and all of the essentials of what was to become her life passion: cheesemaking.

Bob always thought he would one day take over his grandparents' dairy farm. Unfortunately by the time he finished his degree in Agribusiness, they'd sold the farm.

Appropriately enough the improbable run as long term business partners began in 1984 during a dinner celebrating Vermont agricultural products. Bob was in charge of the dinner and desperately needed a locally made goat cheese for the chef's signature lamb dish. He reached out to Allison who was then working at the dairy lab and milking goats in Brookfield. Allison made the chèvre on the farm, Bob delivered it to the chef — the dinner was a success and Vermont Butter and Cheese Creamery was born.

COW MILK BUTTER • COW MILK CREAM • COW MILK FRESH CHEESE • FRESH GOAT CHEESE • AGED GOAT CHEESE

Bringing Artisan Cheese from Farm to Table

As they say, “time flies when you’re having fun”. And what a fun wild ride we’ve had.

A quarter century ago, \$2,000 of savings and a \$1,000 loan from an ag-minded Vermont church made possible our first nervous debut of fresh chèvre in the milk house on the farm in Brookfield.

We sold first at farmers’ markets, then to food coops and French chefs. Back then, fresh chèvre, so popular today, was a dazzling exotic foreign delicacy for American palates.



Today, more than 25 years later, we are humbled. We have won more than 100 national and international awards. Our butters and cheeses populate some of the most prestigious cheese boards in America.

But what makes us proudest perhaps is that we have sustained a team of family farms and creamery artisans. Together we thrive making simply great cheese for discerning, appreciative eaters, home cooks and discriminating chefs alike.

Thank you.

Allison & Bob

— Co-Founders Allison Hooper and Bob Reese



Milk and Cream: Vermont Fresh and Local

Twice a week we drive across Vermont to the 20 Family Farms to pick-up fresh goats' milk to turn into exquisite cheeses. We believe that pure milk makes the best cheese. Vermont land, the pasture and soil, the seasons, the special care to the goats can all be tasted in our cheeses.

Our cows' milk and cream comes from a local Coop of 500 family dairy farmers in northern Vermont. The cream is separated in the morning and freshly delivered within few hours to the creamery. High butterfat and outstanding quality cream is what makes our crème fraîche and cultured butter so good. **All natural and rBST-free.**

“Upon my first taste of VBC’s Cultured Butter, my life changed forever. The incredible depth of flavor was amazing. I knew the instant it touched my tongue that my cookies and tarts, already quite delicious, would become exquisite. Now I will only bake with this butter. Everyone asks for my secret and I always say I bake with love and VBC’s Cultured Butter.”

— Amie Pfeifer, San Francisco



CREAMERY
FAVORITES

COW MILK BUTTER



vermont cultured butter

European-style Cultured Butter

- › Very high butterfat content — 86%
- › Cream is naturally cultured before churning
- › Silky smooth with an extraordinary rich, nutty flavor
- › Great for pie crust, cookies, finishing sauces, sautéing or spread on warm, crusty bread

Mix room-temperature sea salt butter with freshly ground pepper, chopped shallots, and parsley. Serve on steak.

COW MILK CREAM



crème fraîche

French-style Cultured Cream

- › Thick cultured cream with a nutty rich flavor
- › Will not curdle over high heat or when mixed with wine
- › Use a dollop to enrich soups and stews
- › Perfect for finishing sauces and pan searing

Whip crème fraîche with fine sugar for 30 seconds. Serve on top of fresh berries with a home-baked butter cookie.



mascarpone

Italian-style Cream Cheese

- › Rich and thick cream with a sweet taste
- › Perfect ingredient for Italian-based recipes
- › Whip it for Tiramisu or your favorite cheesecake
- › Swirl into Alfredo sauce, spinach dip, risotto or pasta

Sauté spinach with garlic, add mascarpone and Parmesan. Bake for 30 minutes at 450°F. Serve warm with grilled pita bread.

COW MILK FRESH CHEESE



fromage blanc

French-style Fresh Cheese

- › French answer to yogurt, fat-free
- › Only 120 calories per container, high in protein and calcium
- › Mix with fresh herbs and garlic to serve with crudités
- › Top with granola, honey and fresh fruit

For guilt-free ice cream! Combine fromage blanc, frozen berries, and a little bit of honey in a blender. Pulse until well-mixed and serve.



quark

European-style Fresh Cheese

- › Fresh cheese curd — drained and lightly whipped
- › Smooth texture, only 11% butterfat
- › A lighter alternative in cream-based dishes
- › Use in cheesecakes, top baked potatoes or serve with fruit

For a breakfast parfait, serve quark on top of fresh fruit and granola. Drizzle with maple syrup or honey.

Goat Cheese Maple Dip

INGREDIENTS

- 4 oz creamy goat cheese, plain
- 2 tablespoons maple syrup or clover honey
- ½ tablespoon freshly ground peppercorn blend
- 1 tablespoon freshly toasted, sliced almonds

DIRECTIONS

- › Flip the creamy goat cheese container into a small ramekin to release the cheese. Drizzle on maple syrup and top with the peppercorn and almonds. Serve as a dip with sliced baguette, grilled pita bread or gourmet crackers.



CREAMERY FAVORITES

FRESH GOAT CHEESE



fresh goat cheese

Chèvre Log

- › Fresh milk taste — mild flavor and smooth texture
- › Crumble on salads, steamed veggies, flatbreads or pizza
- › Mix in quiche base, omelet, dips, soufflé
- › Stuff in chicken breast, roasted peppers

Mix chèvre, sundried tomatoes, pinenuts and basil. Stuff into chicken breasts. Bake at 350° F until chicken is cooked.



creamy goat cheese

Fresh Goat Cheese Dip

- › Spreadable goat cheese with fresh taste
- › Spread on sandwiches, flatbreads, bagels, lasagna
- › Fill ravioli and cannoli or serve as a dip
- › Fold into pasta or vegetables for a quick creamy sauce

Layer fresh pasta sheet with grilled veggies, creamy goat cheese, and tomato sauce. Top with parmesan and bake.



fresh crottin

Fresh Goat Cheese

- › A young goat cheese with a special culture giving it a unique taste
- › Very soft, almost fluffy texture with taste of fresh milk
- › Slice in half and use on salad with a drizzle of honey
- › Serve on a cheeseboard with aged goat cheese

Top whole wheat flatbread with caramelized onion, pear slices, toasted pine nuts, slices of fresh crottin and drizzle with honey. Broil for 3 minutes.

AGED GOAT CHEESE



bijou

Aged Goat Cheese “Crottin”

- › Made in the French style of *Crottin de Chavignol*
- › As it ages, cheese develops a wrinkled rind and nutty taste
- › Wrapped in its own “Microcave” Bijou will continue to age
- › Serve on a cheeseboard, salads or toasted on bread

Slice baguette horizontally, top with roasted tomatoes, sliced Bijou, and herb de provence. Drizzle extra virgin olive oil. Broil for 3 minutes.



bonne bouche

Ash-Ripened Goat Cheese

- › French for “tasty morsel” — ripened with ash from Poplar trees
- › Flavor is fresh and lemony; the texture is fluffy and creamy
- › As it ages, cheese becomes creamy and taste more robust
- › Serve on a cheeseboard, sliced on salad or crostini

Serve Bonne Bouche for dessert! On a plate, add a slice of honey comb, top with slice of Bonne Bouche and blueberry compote.



coupole

Aged Goat Cheese

- › An American original in aged goat cheese
- › Dense texture and mild taste
- › With age, the center becomes creamier and the rind thick and wrinkled
- › Serve on a cheeseboard, salad, flatbread

Stuff fresh figs with a slice of Coupole. Wrap with cooked bacon slices and secure with toothpick. Broil for 3 minutes, turning frequently.



Learn more about our 25-year history of making some of the finest cheeses and butter as well as delicious recipes from our Creamery and Top Chefs with our new cookbook, *In a Cheesemaker's Kitchen*.



cheese pairing guide



These are some of our favorite pairings, trust your palate, experiment...

SOME GUIDING PRINCIPLES:

- › Plan on 1 ounce of cheese per person
- › Taste cheese by first looking at external appearance, then feel the inside texture, smell it, and finally taste the flavor
- › Bring to room temp 1 hour before serving
- › Try contrasting textures
- › Light cheeses compliment light flavors
- › Balance heavy cheese with more vibrant flavors

CHEESES		BEVERAGE PAIRINGS		CONDIMENT PAIRINGS				
		WINE	BEER	CRUNCHY	SWEET	SAVORY	FRUIT	WILD CARD
GOAT MILK	Bijou	Gewürztraminer	Belgian Tripel	Roasted Hazelnuts	Blueberry Jam	Roasted Olives	Cranberry	Bacon Praline
	Bonne Bouche	Rosé	Saison	Almond Thins	Honey Comb	Prosciutto	Elderberry	Chocolate Almonds
	Coupole	Oregon Pinot Noir	Dry Kriek	Warm Pistachio	Acacia Honey	Pickled Beets	Pears	Dilly Beans
	Fresh Crottin	Beaujolais/Barbera	Brown/Stout	Maple Crackers	Candied Ginger	Artichokes	Watermelon	Cardamom Poached Plums
	Fresh Goat Cheese Classic	Rosato	Sparkling Cider	Ginger Snaps	Marcona Honey	Preserved Mushrooms	Cider Jelly	Quinoa Salad
	Creamy Goat Cheese Classic	Pinot Gris/Vernaccia	Lambic	Ginger Snaps	Maple Syrup	Chiles/Peppers	Apricot	Cocoa Nibs
COW MILK	Fromage Blanc	Vinho Verde	White Wheat	Olive Oil Torta	Truffle Honey	Pequillo Peppers	Dates	Fennel Pollen
	Quark	Crisp White/Cortese	Witbeir	Fig Anise Toast	Lavender Syrup	Pea Shoots	Meyer Lemon	Endive Spears
	Cultured Butter with Sea Salt Crystals	Prosecco	Sparkling Mead	Seeded/Flax Crackers	Pomegranate Molasses	Watermelon Radish	Grilled Peach	Seaweed

