

what is: fromage blanc



French-style Fresh Cheese

Made with pure Vermont skim milk*, our fat-free fromage blanc is a natural source of protein and calcium. With only 120 calories per container, fromage blanc makes the perfect snack when mixed with fresh herbs and served with crudités (celery, peppers, carrot sticks, etc.).

*our skim milk is rBST free

CREAMERY FAVORITE

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.



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French Tarte Flambée

INGREDIENTS

2 rolls of fresh pizza dough

TOPPING INGREDIENTS

1 cup fromage blanc

½ cup crème fraîche

⅓ cup heavy cream

pinch nutmeg, pinch white pepper,
pinch salt

1 tablespoon vegetable oil

1 egg yolk

1½ cups thinly sliced caramelized
onions

12 slices hickory-smoked bacon

DIRECTIONS

- › Preheat oven to 500°F
- › Roll each piece of dough into a rough rectangle about 10 to 12 inches across and ⅛ inch thick.
- › Whisk the first 6 ingredients together in a large bowl. Spread ½ of the mixture on one piece of rolled-out dough. Sprinkle with ½ of the onions and then ½ of the bacon. Repeat with remaining dough and toppings. Place tarte on a parchment-lined cookie sheet and slide onto lowered rack in a preheated oven. Bake approximately 10 minutes, until evenly browned and crisp.
- › Cut into squares and serve immediately. Each tarte flambée will serve 2 as an appetizer or one as a main course.

This recipe is adapted from *In a Cheesemaker's Kitchen*. For more recipes, visit our website.



For more information, check out
In a Cheesemaker's Kitchen.