

# Fromage Blanc



**FROMAGE BLANC** Often just a week from goat to table, this is the freshest cheese you can imagine. Light, creamy and straightforward, Fromage Blanc is complex in its flavor profile and a sumptuous addition to many menus.

**Ingredients:** Pasteurized cultured goat milk, salt, enzymes

<b>Size:</b>	4 lb tub	10 lb bag
<b>Packaging:</b>	2 tubs per case	1 bag per case
<b>Shelf Life:</b>	12 weeks	

**Type:** Fresh Goat's Milk Cheese

**General Handling Procedures:** All fresh goat cheese should be kept as cold as possible without freezing (33°–35°F). To open the cheeses wrapped in cryovac, simply cut around the edge with kitchen shears and lift off the top and bottom of the package. If you have a bit left, place in an airtight container and store in the coldest part of your refrigerator. Bring the portion you plan to serve to room temperature to enjoy the depth of flavor.

**Awards:** Second Place, American Cheese Society, 1999·2003·2004

- Serving Suggestions:**
- 1) Toss over pasta. Fromage Blanc melts to become an instant sauce.
  - 2) Substitute for ricotta in your favorite lasagna recipe.
  - 3) Flavor with herbs or pesto. Use as a dip for veggies or chips.
  - 4) For a gourmet appetizer in 30 minutes or less: fold minced garlic and Herbs de Provence into Fromage Blanc. Stuff mixture into mushroom caps and broil for just a moment.
  - 5) Pair Fromage Blanc with any type of acidic fruit, especially oranges.

**UPC:** n/a

**Nutrition Facts:**

Serving Size: 1 oz  
 Calories: 70  
 Calories from Fat: 50

\* Percent Daily Values (DV) are based on a 2,000 calorie diet.

**Amounts Per Serving % (DV)\***

**Total Fat** 6g..... 9%  
 Saturated Fat 4g.....20%  
 Trans Fat 0g..... 0%  
**Cholesterol** 15mg..... 5%  
**Sodium** 90mg..... 4%  
**Total Carbohydrates** 0g..... 0%  
 Dietary Fiber 0g..... 0%  
 Sugars 0g..... 0%  
**Protein** 4g  
 Vitamin A 4% • Vitamin C 0% • Calcium 2%  
 Iron 0%