



TRADITIONAL GOAT'S MILK
CARAMEL
BROOKFIELD, VERMONT



CINNAMON

GOAT'S MILK CARAMEL SAUCE

INGREDIENTS: Goat's milk, pure cane sugar, baking soda, organic cinnamon sticks.

PRODUCT DESCRIPTION

Like a goat's milk horchata (a traditional Spanish beverage made from rice and cinnamon): the warming spice of this fiery cajeta is balanced by creamy, toasted flavors.

HOW TO USE

Pair this playful caramel with aged sheep's milk cheese, and contrast with earthy clothbound cheddars and rustic tommes. Drizzle on fresh berries and spoon over pears. Dunk roasted squash and spread on cider doughnuts and biscuits.

UPCs

8 oz: 851617004024

2 oz: 851617004055

PAIRINGS & ACCOMPANIMENTS

CLASSIC CHEESE PAIRING

- Manchego
- Clothbound Cheddar
- Roquefort

VERMONT CHEESE PAIRINGS



- Vermont Shepherd Verano



- Cabot Clothbound



- Consider Bardwell Rupert

ACCOMPANIMENTS

- Treat Hand Made Spiced Almonds
- Pear & Quince
- Corn Nuts
- Jamón Serrano

