



TRADITIONAL GOAT'S MILK
CARAMEL
BROOKFIELD, VERMONT



VANILLA BEAN

GOAT'S MILK CARAMEL SAUCE

INGREDIENTS: Goat's milk, pure cane sugar, baking soda, French Bourbon vanilla beans.

PRODUCT DESCRIPTION

Steeped with whole vanilla beans in copper kettles, this fragrant caramel is versatile and crowd-pleasing.

HOW TO USE

Pair this nostalgic caramel with bloomy-rind and mixed milk cheese, and contrast with rich, spicy blues. Drizzle over roasted carrots and spoon over fresh red fruits. Dunk marshmallows and chocolate covered pretzels and spread on cheesecake and desserts

UPCs

8 oz: 851617004017

2 oz: 851617004079

PAIRINGS & ACCOMPANIMENTS

CLASSIC CHEESE PAIRING

- Robiola Tre Latti
- Chaource
- Gorgonzola

VERMONT CHEESE PAIRINGS



- Vermont Farmstead Lillé



- Von Trapp Farmstead Mad River Blue



- Vermont Creamery Cremont

ACCOMPANIMENTS

- Effie's Homemade Malted Cocoa-Cakes
- Nougat/Torrone
- Salted Pistachios
- Strawberries

