



SPRING BROOK FARM CHEESE



Ashbrook

VERMONT ARTISAN CHEESE



SPRING BROOK FARM'S FRENCH MORBIER INSPIRED CHEESE.

- Made from natural raw Jersey cows milk supplied directly from our Vermont dairy partner farms
- Natural washed rind with a distinctive layer of vegetable ash running through the center
- Aged at least three months
- Yields wheels with a random weight between 18-20 pounds
- Available in full wheels or quarters, for food service and retail applications
- Damp, dark cellar notes with a mild funkiness on the rind gives way to a paste that is lactic, milky and sweet
- This semi-soft cheese is a visual stunner for a great addition to any cheese board

Milk Type: Cow

Wheel Size: 18-20 lbs.

Ingredients: Raw Milk, Vegetable Ash, Culture, Enzymes, Salt

Rennet: Animal (traditional & commercial)

Butterfat: 30%

Moisture: 38%

Protein: 7 mg/1oz. serving

Sodium: 190 mg/1oz. serving

Awards

2016 Good Food Awards
California, USA

2015 1st Place in Category
US Cheese Championships
Wisconsin, USA

2015 Culture Magazine
75 Best Cheeses of the Year



All profits from the sale of Spring Brook Farm Cheese will be used to support the mission of the Farms for City Kids Foundation. In operation since 1993, we have been welcoming groups of children for week long stays at the farm to experience and help in the care of farm animals, make maple syrup, and aid in the aging of the cheeses.

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