

## Vermont Creamery Bijou

Bijou is hand-shaped button of cheese with dense center and wrinkled Geotrichum rind. Bijou evolves with time, gaining a sharpness and complexity after thirty days. Wrap it in applewood smoked bacon, bake in the oven, and serve on frisée salad.



### Product Details

<b>Item</b>	030736
<b>Brand</b>	Vermont Creamery
<b>Sold By</b>	CS
<b>Pack Qty</b>	6
<b>Pack Size</b>	2 x 2 oz
<b>Case GTIN/EAN/UPC</b>	10011826121005
<b>Unit UPC</b>	011826121008
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	80 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	3 LB
<b>Ingredients</b>	Pasteurized cultured goats' milk (cultures contain milk), salt, enzymes.