

Vermont Creamery Unsalted Cultured Butter-1 LB

Vermont Creamery's expert butter makers carefully add live bacterial cultures to fresh Vermont cream. The cream ferments overnight; by morning, it's thickened and wonderful notes of buttermilk and hazelnuts have developed. Making cultured butter is much like making wine, you want to ferment your cream like your grapes, slowly, to produce the best flavors. The longer you culture — the better. Perfect for baking, cooking, or spreading on a piece of warm bread!



Product Details

Item	030711
Brand	Vermont Creamery
Sold By	CS
Pack Qty	12
Pack Size	1 LB
Case GTIN/EAN/UPC	10011826800061
Unit UPC	011826800064
Country of Origin	USA
Shelf Life from Production	120 days
Storage	Refrigerated
Kosher	Yes
Gross Case Weight	13 LB
Ingredients	Cream, cultures.