



Creme Fraiche

Farm/Company: Cowgirl Creamery

Cheesemaker: Maureen Cunnie

Proprietor(s): Sue Conley & Peggy Smith

City/State: Point Reyes Station, CA

Region: West

Country: USA

Milk: Pasteurized Cow

Rennet: Vegetarian, microbial

Texture: Fresh

Size: 4 pound or 8 ounce container



To make Cowgirl Creamery Creme Fraiche, extra rich Straus cream is cooked at a low temperature for hours, allowing it to thicken and develop a sweet, almond character. It is then cooled, cultured, and left to set overnight. The Cowgirls have won a variety of ribbons for Creme Fraiche from the American Cheese Society.

All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural (MOCA) Products.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

