Exquisite taste, naturally: exquisite yogurt, naturally / The Cultured Cow.

Contributors

Cultured Cow (Shop)

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Exquisite taste, naturally. Exquisite yogurt, naturally.

The Cultured Cow just isn't part of the common herd. When it comes to the creamiest, tastiest frozen yogurt, she does things differently....and better.

For a start, she uses real milk, not milk powder. She knows that makes her a bit special in the world of frozen yogurt, but then she is a cow of uncommon taste and refinement.

She also insists that her yogurt is low fat, pro-biotic, low-calorie and sourced from cows who roam free across the lush green pastures of England.

The result of her care and attention to detail is frozen yogurt that gives you real taste, delightful texture and an authentically fresh flavour experience.



Exquisite taste, naturally

The Cultured Cow – A Breed Apart Exquisite toppings, naturally.

All of The Cultured Cow's toppings are sourced from the best suppliers, with hot toppings for Winter, cool toppings for Summer, and everything just as fresh, tasty and bursting with flavour as can be.

Whether you choose grains, nuts, seeds, chocolate, honey, agave nectar, fruits or berries from her wide and regularly changing range of options, you'll be getting the very best The Cultured Cow has to offer.

Pop in to The Cultured Cow Camden today. You can eat in or, if you're in a hurry and on the hoof, you can take it away. And be sure to take a look at her website - www.theculturedcow.com - for all the latest news and the full menu.



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