BEURRE ISIGNY AOP

CODE	45336
COUNTRY OF ORIGIN	France
WEIGHT	5 kg

Isigny French Butter Basket 5 kg

DESCRIPTION	Classic French butter made from cow's cream with 42% fat from animals reared on pasture in Normandy
APPAERANCE	It is ivory white in colour; the texture is extremely velvety
TASTE	Sweet and with strong notes of fresh milk and a pleasant nutty aroma
OUR SELECTION	Isigny butter is still made traditionally by first allowing the cream to ripen for 18 hours. Then the barette is activated, that is the traditional French churning which allows to obtain a homogeneous and extremely melting paste
CURIOSITY	This butter is produced in Normandy, in northern France, where the sea gives the pastures a high concentration of mineral salts and trace elements that allow the milk from local herds to be rich in flavour and fat, ideal for milk production
SUGGESTIONS	Perfect for pan-frying fish or making herb-flavoured butter cylinders for use during a restaurant service

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