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BURRO BRUSSINO

CODE	2091
COUNTRY OF ORIGIN **	Italy, Piedmont
WEIGHT	250 g

**** ATTENTION: the origin of the raw material may be different**

Artisan butter produced with fresh centrifuged cream, in 250 g size

DESCRIPTION	Artisan butter produced with fresh centrifuged cream obtained from cow's milk from farms in Northern Europe
APPAERANCE	The colour is pale straw-yellow, the texture is velvety
TASTE	Mild and delicate, without bitter notes
PRODUCER	Burrificio Brussino - Airasca (TO) - Piemonte
OUR SELECTION	The Brussino family has chosen to work only cream from Northern European farms. Here the animals are fed exclusively on pasture in summer and in hay and cereals in winter, without the use of silage
CURIOSITY	The processing method is entirely handcrafted in order to better control the temperature and avoid the overheating of the butter
SUGGESTIONS	Delicious spread on a bread crouton, great for making shortcrust pastry or to create a whipped butter cream

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