

## BEURRE DE BARATTE DOUX



<b>CODE</b>	45340
<b>COUNTRY OF ORIGIN</b>	France
<b>WEIGHT</b>	125 g

Produced in Brittany from rested cream, their butter has a velvety texture

### RAW MATERIAL

Cream collected from herds that pasture in Britain; the cream, before processing, rests for a few hours in order to enrich its bacterial flora to obtain a free-ferments butter

### APPEARANCE

Yellow in colour due to the lush pastures of Brittany; the velvety texture is obtained thanks to a double passage in churn, in the mean time butter rests for a couple of hours

### TASTE

Pleasant and delicate milky sensations at the nose; it is soft and elegant to the palate, with good oily feeling without being greasy at all

### PRODUCER

Le Vieux Bourg - Ploeuc sur Lie - Britain - France

### CURIOSITY

In the past the "Baratte" (tumblers) were wooden tools, almost used by all family farmers; today they are made of stainless steel; the difference with an industrial product stays in the size of the machine, in the type of cream used and in the time taken to produce the butter; industrial machines produce 12 tonnes of butter per hour, while Le Vieux Bourg produces about 50 kg per hour