

## BEURRE DE BARATTE DEMI-SEL



**CODE** 45341

---

**COUNTRY OF ORIGIN \*\*** France

---

**WEIGHT** 125 g

---

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

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

---

<b>DESCRIPTION</b>	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
<b>APPEARANCE</b>	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
<b>TASTE</b>	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; it gives a perfect balance between sweetness and saltiness
<b>PRODUCER</b>	Le Vieux Bourg - Ploeuc sur Lie - Britain - France
<b>CURIOSITY</b>	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

---