

BURRO BRUSSINO CONCHIGLIA



CODE	2090
COUNTRY OF ORIGIN	Italy
WEIGHT	125 g

Artisan butter produced with fresh centrifuged cream

DESCRIPTION	Artisan butter produced with fresh centrifuged cream obtained from cow's milk from farms in Northern Europe; with a particular seashell shape
APPEARANCE	Butter with a recognizable seashell shape, pale straw-yellow in colour
TASTE	Mild and delicate, without bitter notes; the consistency is creamed
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