

## BEURRE ISIGNY AOP



**CODE** 45336

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**COUNTRY OF ORIGIN** France

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**WEIGHT** 5 kg

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Isigny French Butter Basket 5 kg

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### DESCRIPTION

Classic French butter made from 42% fat cow's cream produced in the Isigny area

### APPEARANCE

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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