



BURRO 5 KG

CODE 2083

WEIGHT 5 kg

5 kg block of butter made with centrifuged cream, matured for 72 hours

DESCRIPTION	Butter produced with centrifuged and pasteurised cream from Piedmontese cow's milk
APPEARANCE	Pure white and soft, extremely creamy and spreadable
TASTE	Sweetly and delicate, with intense milky sensations and a remarkable almond aroma
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	A butter that is a guarantee, chosen by several leading pastry chefs
CURIOSITY	This butter takes its name, 1889, from the year of birth of Magno, founder of Fattorie Fiandino; it is still produced using a faithful machine with a forty-year history
SUGGESTIONS	Excellent used raw for its softness, perhaps on a crouton paired with smoked salmome, anchovies or a fruit jam; also good in baked products such as cakes or biscuits

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