



Semi-salted artisanal butter

This superior quality artisan butter is made exclusively from fresh, centrifuged cream made exclusively from Italian milk and the addition of whole Cervia sea salt. Excellent to eat raw on bread, used to cream first courses or on any preparation in the kitchen if you want to embellish the characteristics, spectacular for the preparation of desserts.

It has a straw colour in summer when the cows feed on grass, while it is slightly lighter in winter when they feed on hay. The aroma is pleasantly creamy and the taste unmistakable, delicate, obtained from the fermentation of the cream by selected ferments.

Ingredients: Fresh Italian bread, wholemeal sea salt from Cervia.

Size: 100 grams.

Packaging: cylinder wrapped with parchment paper.

Duration of the packaged product: 40 days.

ALLERGENS: MILK and MILK proteins.

Product features:

Shape: it is defined as a "cylinder" because it is a cylinder shape of about 10/12 cm in length and 3 cm in diameter;

External appearance: it has no rind or skin, at most there is the natural oxidation of the outside with a more intense color than the inside, the outer surface is smooth in color that can vary from creamy white to straw yellow, which varies in intensity depending on the seasons of the year as in summer will be more yellow than in winter;

Internal appearance: the paste is compact, cream-white in colour (but also in this case it will be more straw-coloured in summer), with no holes, but it may have streaks on the inside, as the buttering is not carried out mechanically and therefore the colour will not be homogeneous;

Odour: the pleasant nose of cream:

Taste: sweet but with this slightly salty note that makes it very appetizing, with hints of fresh grass, it has a very soluble paste, of medium-high persistence.

Food pairings: Wherever you need it, excellent eaten raw on bread croutons, perfect for the classic butter and anchovies, fantastic if used in the kitchen to flavor the dishes, to stir the first courses or for making sweets.

Try it in a bread crouton as an aperitif.

Oenological pairings: white wine still or blurred, depends mainly on what we have combined the butter

MEDIUM NUTRITIONAL VALUES per 100 grams of product:

- Energy value kcal 742
- Energy value KJ 3103
- Fats 83 grams of which saturated fatty acids 59 grams
- Carbohydrates 0,0 gram of which sugars 0,0 gram
- Protein 0,9 gram
- Salt 1,4 gram

Product code 00146 **Unit of measurement** Piece **Type of packaging** Bun wrapped with parchment paper **Weight per pack** 100 grams **Box Packs** 18 blocks **Storage conditions** In the refrigerator from 0°C to +4°C **Means of transport** Refrigerated from 0°C to +4°C **Product life with sealed packaging** 40 days **Minimum order** 1 box (18 blocks)