

Burro di panna acidificata



Source

- Lombardia

Type of milk

- Cow

This butter's 'secret' lies in the acidification of the cream (obtained by churning the milk) through the micro-organisms naturally available in the cream. This produces a butter of a much higher quality than average, not only for its aroma and flavour but also with regard to its 'spreadability'.

Organoleptic characteristics

Aspect and texture: strong yellow colour

Taste: rich and intense with a light and pleasant touch of acidity

Serving suggestions: Black bread, anchovies, grape mustard. Jams and sweet compotes.

Technical characteristics

Milk: cow's cream

Production method: artisan

Paste: -

Salting: -

Ripening: -

Production period: annually

Fats: 80 % F-Dm

Weight: 125 gr.; 250 gr.; 5 kg

Dimensions: variable

Producers: Lombardy butter dairy



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.