

# Burro in Acqua



## Source

- Piemonte

## Type of milk

- Cow

The “secret” of this butter is the selection of cream (obtained by centrifugation of the milk) and the subsequent fermentation obtained by the addition of selected microorganisms.

Then the butter obtained is printed by hand as once you put into jars.

Putting the butter in water (the butter was born in fresh water), allows you to have and maintain a butter always fresh, great to be eaten raw.

In addition, this “treatment” allows you to get a butter with features well above the norm not only with regard to the aroma and flavor, but also in terms of spreadability.

It is recommended to consume at room temperature, while for storage, keep in the refrigerator at +2 / +4 ° C

## Organoleptic characteristics

**Aspect and texture:** light straw color in the summer when the cows eat grass, tending to white in winter when feeding with hay

**Taste:** very mild and pleasant flavor and aroma of cream

**Serving suggestions:** anchovies, Tuscan bread, delicate white wines, beer.



Allevatore di Formaggi

#### **Technical characteristics**

**Milk:** cream of cow's milk

**Production method:** artisanal

**Paste:** n.d.

**Salting:** n.d.

**Ripening:** n.d.

**Production period:** all over the year

**Fats:** 82% MGSS

**Weight:** 150 gr.

**Dimensions:** jars 150 gr., 12 pieces for boxes

**Producers:** Farmers in Cuneo area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.