



LE CONQUERANT- BEURRE DE BARATTE BUTTER (AOP) Selected by Will Studd

Demi Sel (lightly salted) (US & Aus)
and Doux (unsalted) (Aus only)

Origin

Normandy, France

Milk Source

Cow

Type

Butter

Form

25gm / 1oz

125g / 4.4oz

Characteristics

It's hard to beat the flavour and rich, creamy texture of genuine cultured butter gently churned the old-fashioned way in a baratte. This hand-moulded benchmark butter from the Isigny region of Normandy France featured in season six of *Cheese Slices*. It carries the AOP symbol and is guaranteed to be made only from fresh local cream cultured using a time-honoured, natural maturation process lasting up to 24 hours.

Quality varies according to the seasons and the softest richest butter is made during the early summer flush when the green seaside meadows are covered in a riot of buttercups, daisies and dandelions. These yellow flowers are ingested by the cows and produce a golden butter high in fatty solids, oleic acid and mineral salts packed with floral flavours.

This is the butter the Normans traditionally keep for themselves, and has been was specially selected by Will so you can share in their secret!