



Le Conquérant Butter (AOP)

– Beurre de Baratte D'Isigny

Origin

Normandy, France

Milk Source

Cow

Form

125gm/ 4.4oz & 250gm/ 8.8oz

It's hard to beat the flavor and rich, creamy texture of genuine cultured butter, gently churned the old-fashioned way in a baratte. This hand-molded benchmark butter from the Isigny region of Normandy France is featured in season six of *Cheese Slices*.

Le Conquérant French Butter 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 flavors. This is the butter the Normans traditionally keep for themselves and has been specially selected by Will so you can share in their secret!



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