

## Beurre Charentes-Poitou



PDO since 1979



Production area

Type: Cow's milk

### Description

This exceptional butter is made only from cream from milk collected in six *départements*: Charente, Charente-Maritime, Deux-Sèvres, Vienne and Vendée. The slow biological ripening stage is specific to PDO Beurre Charentes-Poitou, and this is what gives the product its character. This traditional technique creates a fine, creamy texture and a specific flavour with subtle hazelnut notes.

Cook's tip: Beurre Charentes-Poitou melts more slowly than other butter, so it is perfect for pastry-making. Its inherent qualities make it the butter of choice for puff pastry, croissants and cakes. France's bakers and pastry chefs can't be wrong!

**Formats:** Varies according to how it is packed (see weight).

**Weight:** packs sold have a maximum weight of 10kg.

### What's special about the production method?

Beurre Charentes-Poitou is made using a technique which dates back for generations: the cream is ripened biologically. This means that although modern equipment is used, the process is allowed to take its time, as it would have done in the past.

The cream is cultured with lactic cultures for 15 hours at a temperature of between 9 and 15°C. This phase gives Beurre Charentes-Poitou its delicate flavour and fine, creamy texture.

### Organoleptic characteristics:

**Appearance:** pale yellow.

**Texture:** A relatively firm butter with a consistent texture. This makes it very popular with bakers and pastry chefs, who use it to make their puff pastry.

**Flavour:** a slight hazelnut taste.

**Website:** [www.aupaysdubonbeurre.org](http://www.aupaysdubonbeurre.org)