

TYPES OF BUTTER IN BAKING




There are many types of butter and each one has its own unique nature. Maintaining a variety of butter is a must for every professional baker's refrigerator to ensure that the recipes are at their optimum taste and life.



UNSALTED BUTTER

Does not alter change in taste and smell in desserts

 **Colour:** Pale Yellow

Dishes:    
Cookies Cakes Pancakes Enriched Breads



SALTED BUTTER

The salt acts as a preservative and prolongs the shelf life of the butter

 **Colour:** Light Yellow

Dishes:   
Classic Sponges Pastries Enriching Sauces



ORGANIC BUTTER

Higher omega 3 content than regular butter

 **Colour:** Cream Yellow

Dishes: 
Healthy Desserts



PLANT-BASED BUTTER

Lower in saturated fat and higher in monounsaturated fat as compared to regular butter

 **Colour:** Cream

Dishes:   
Vegan Choco Chip Cookies Vegan Vanilla Frosting Vegan Chocolate Cake



EUROPEAN-STYLE BUTTER

It has a lower moisture content and an increased fat content of 82% compared to standard butter at 80%



SPREADABLE BUTTER

Made from butter blended with vegetable oils

 **Colour:** Golden Yellow

Dishes:    
Baking Croissants Brioche Puff Pastry Biscuits

 **Colour:** Yellow

Dishes:   
Toast Spread Pancakes Waffles



WHIPPED BUTTER

Alters the texture in a good way that makes desserts light and airy



BROWNEB BUTTER

Has a magical nutty flavour

 **Colour:** Pearl

Dishes:   
Bread Spread Waffles Pancakes

 **Colour:** Amber

Dishes:    
Cookies Brownies Pancakes Waffles



SWEET CREAM BUTTER

Despite the name, this butter doesn't have a saccharine flavour

 **Colour:** Ivory

Dishes:      
Unsalted: Muffins Crepes Brownies Frostings Cornbread *Salted:* Smearing on Biscuits or Corn on the Cob



It's always butter to know more!

