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



SALTED BUTTER

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





















PLANT-BASED BUTTER

Lower in saturated fat and higher in

monounsaturated fat as compared

to regular butter





ORGANIC BUTTER

Higher omega 3 content than regular butter













Dishes:



SPREADABLE BUTTER

Made from butter blended

with vegetable oils







EUROPEAN-STYLE BUTTER

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



Colour: Golden Yellow



Dishes:



Croissants





Puff

Pastry



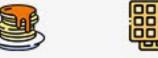


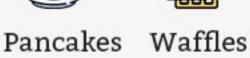
Colour: Yellow



Dishes: Toast Spread









WHIPPED BUTTER

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







Dishes:







Colour: Amber



Dishes:

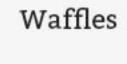




BROWNED BUTTER

Has a magical nutty flavour







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



Dishes:

