French Butter

French butter is renowned for its exceptional quality, rich flavor, and superior texture.

Key Characteristics

- **Higher butterfat content**: French butter typically has a minimum of 82% butterfat, whereas American butter usually has a minimum of 80%. This higher butterfat content contributes to its richer, creamier flavor and more luxurious texture.
- **Culturing process**: French butter is often made using a culturing process, where the cream is left to ferment with bacteria, resulting in a deeper, tangy flavor profile similar to creme_fraiche.
- **Grass-fed cows**: Many French butter producers exclusively use milk from grass-fed cows, which enhances the butter's natural sweetness and flavor.
- **Spreadability and melting**: French butter is known for its exceptional spreadability and slow melting properties, making it ideal for baking, cooking, and serving at room temperature.
- **Regional specialties**: France is home to various regional butter-making traditions, such as Beurre d'Isigny from Normandy and Échiré from Brittany, each with its unique characteristics and flavor profiles.
- **Protected designations of origin**: Some French butters, like Beurre d'Isigny and Échiré, have protected designations of origin (AOC), ensuring that the name, process, and place of origin are strictly controlled to preserve the integrity of the product.

Overall, French butter is celebrated for its rich, complex flavor, luxurious texture, and high-quality production methods, making it a sought-after ingredient for cooking, baking, and entertaining.

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