



# COPPERTREE FARMS CULTURED SALTED BUTTER

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|------------------|-------------------------|
| <b>PRODUCER:</b> | <i>CopperTree Farms</i> |
| <b>ORIGIN:</b>   | <i>Sydney, NSW</i>      |
| <b>ANIMAL:</b>   | <i>Cow</i>              |
| <b>STYLE:</b>    | <i>Cultured Butter</i>  |

## QUICK FACTS

|                 |                                             |
|-----------------|---------------------------------------------|
| <b>Taste:</b>   | <i>Fresh, rich, cultured, salty</i>         |
| <b>Texture:</b> | <i>Clean, cool, creamy</i>                  |
| <b>Uses:</b>    | <i>Table butter, sauces, baking, pastry</i> |

[savourandgrace.com.au](http://savourandgrace.com.au)

The combination of A2 cream, cream from grass fed and fodder fed dairy herds, European butter cultures, Murray River Salt and decades of experience has produced possibly Australia's finest cultured butter.

Master butter maker Naomi Ingleton, formerly of King Valley Dairy, has worked with CopperTree Farms to make this beautiful pale yellow with a cool, clean texture and a delicate, slightly floral aroma followed by a pleasing sense of fresh dairy flavours. This carefully crafted butter coats the mouth with a rich, full sensation but leaves it feeling clean and fresh. It is a triumph in French style butter.

An interesting note is that whole large crystals of Murray River Salt are added after the churning process after the buttermilk has been removed. This sees the salt crystals remain undissolved and intact giving a little hint of salty crunch in this carefully crafted butter

Available in 15g salted butter squares for hospitality and catering, 200g foil wrapped retail packs (salted and unsalted) and 10kg salted and unsalted boxed food service packs (4 packs x 2.5kg).

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