

Beurremont



Traditional French Butter From New England



Official Sponsor
Bocuse d'Or
SIRHA SPIRIT

TEAM
U.S.A.

"All of our activities have been enhanced by the prestige of our partnership with Beurremont 83% Butter - from the Finals Competition at the Culinary Institute of Hyde Park, to the numerous special events that we hosted around the country - Team USA, have certainly benefited from your world class product as they've gone through the paces."

*Thomas Keller, President
The Bocuse d'Or USA Foundation*

"We love using the Beurremont 83% Butter for our crusts, emulsions and sauces - it really makes a difference in the flavor."

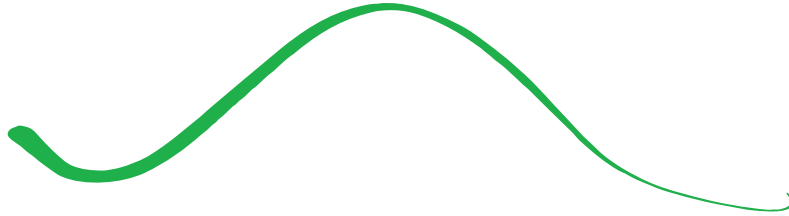
*Jean Francois Bruel,
Executive Chef
Restaurant Daniel*

"We love Beurremont 83% Butter - it is the Bocuse d'Or butter we trained with and we use it in the restaurant - it's very creamy!"

*James Kent,
Chef de Cuisine
11 Madison Park Restaurant*



Beurremont



Why Beurremont?

- Made in the traditional European method
- Extremely low in moisture
- Beurremont 83% is restocked every 5 days
- Beurremont 83% is made **JUST HOURS** after the milk is extracted from the cow
- Contains 83% butter fat, that's 3% **MORE** butter fat than other high fat butters
- Use up to 25% **LESS** Beurremont 83% in your recipes than regular butter
- **NO ADDED COLOR or FLAVORINGS**
- Has a rich butter flavor, creamier with a higher melting point
- Flakier, lighter croissants & crusts and richer sautés, clarifications and buttercreams
- Use as a table butter and enjoy its smooth texture and full cream flavor



Beurremont

Butters for Cooking and Table Service

Item #	Description	Unit Size / Case
BUE100	83% Butter Block	1 lb Block x 36 / 1
83% butterfat - unsalted butter - 1 lb block x 36 individually wrapped		

Contains 83% butterfat, that's 3% more butterfat than other high-fat butters. Use up to 25% less Beurremont in your recipes than regular butter. Excellent for flakier & lighter croissant and crust, richer sauté, clarification and butter-cream.

BUE200	83% Butter BULK Block	55 lb Bulk Block / 1
83% butterfat - unsalted butter - 55 lb <u>BULK BLOCK</u>		

Excellent for sheeting and large production.

BUE450	83% Butter French Roll	1 lb Log x 12 / 1
83% butterfat - unsalted butter - 1 lb Logs x 12 - Vacuum Packed		

BUE460	83% Butter French Roll w/ Sea Salt	1 lb Log x 12 / 1
83% butterfat - 3% Sea Salt Crystals - 1 lb Logs x 10 - Vacuum Packed		

Beurremont butter logs are convenient for slicing butter for table service and b&b plates. A true time-saver - - all ready-to-slice, a neat presentation.

BUE401	Black Truffle Butter Log	8 oz Log x 20 / 1
83% butterfat - unsalted butter - black truffle: pieces, juice & oil		
1 lb Log x 36 - Vacuum Packed		

Finishing butter for pasta, risotto, vegetables...a spread on canapes...finish for grilled meats and fish or fold into omelets and scrambled eggs. This butter really imparts the musky and earthy rich flavor of the black truffle.



Beurremont 99% Clarified Butter



Clarified Butter has had the milk solids and water removed. An advantage is that it has a much higher smoking point than regular butter, so you can cook with it at higher temperatures without it browning and burning. It also has a longer shelf life.

Clarified butter is used as a clear butter condiment for dipping (drawn butter) or for sauteing and sauces, such as Hollandaise and Béarnaise. Makes excellent pound cake and Madeleines. Clarified butter is the key to making a proper emulsion sauce.



Crème Fraîche

Crème Fraîche is a delicious traditional French cream possessing a thicker texture, a gentle tang and good structure. Crème fraîche is particularly useful in finishing sauces in French cooking because it does not curdle. One of the advantages of Crème Fraîche is that it doesn't "break" or become unstable when added to sauces. This is due to its high fat content. Excellent in soup, served with caviar & smoked salmon atop a blini and a great accompaniment to fruit.



Item #
BUE290
BUE300

Description
Clarified Butter
Crème Fraîche

Unit Size / Case
5 lb Plastic Pail / 4
32 oz Tub / 4

Beurremont

Tourage Butter

82%

Tourage (French for “layering”) butter is designed to make laminated doughs for pastries such as croissants, Danishes, brioche, feuilletée and puff pastry.

MORE THAN A SHAPE

More than a different shape, Beurremont tourage butter is physically different from regular butter. Not all butter in sheets is tourage butter.



Extraordinary plasticity

(By carefully controlling iodine levels, and a tempering process that controls crystallization.)



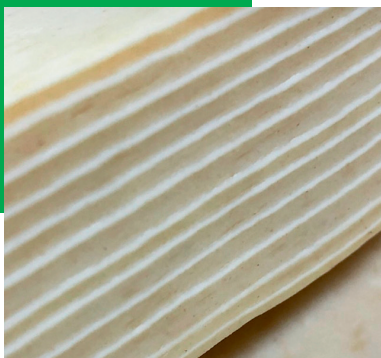
Perfectly homogeneous



Standardized melting point 93°-96°F



82% Butter fat



You simply won't get the same results with another butter!

Beurremont 82%

Beurre de Tourage - Sheet Butter

Tourage Butter is made from imported butter from Brittany, France with 82% butterfat.

**HUGE TIME AND LABOR SAVINGS - -
OUTSTANDING QUALITY!**

Store at minus 4°F (-18°C). Once defrosted, may be stored for 75 days at a maximum of 43°F (6°C). Store frozen, defrost prior to use.



Available in:
1 kg and 2 kg Sizes

Item #	Description	Dimensions	Unit Size / Case
BUE275	82% Beurre de Tourage Butter	12" L x 8.26" W x .5" H	2.2 lb Sheet / 10 Case Gross Weight = 22 lb
BUE276	82% Beurre de Tourage Butter	16" L x 10" W x .75" H	4.4 lb Sheet / 5 Case Gross Weight = 22 lb
BUE261	25% Melange Butter Sheet 25% butterfat and refined high oleic sunflower oil	15.4" L x 11.6" W x 4.3" H	4.4 lb Sheet / 5 Case Gross Weight = 22 lb
BUE260	Vegan Butter Sheet	15.4" L x 11.6" W x 4.3" H	4.4 lb Sheet / 5 Case Gross Weight = 22 lb



"When I first tasted Beurremont Butter in my croissants, I was instantly transported to France. The flakiness and flavor you get from Beurremont is something you only get in the finest pastry shops in Europe. Try it and you will be transformed."

Tony Salazar,
Executive Pastry Chef
Portos Bakery

"This butter makes our croissants light and fluffy and taste, so buttery - - it is also perfect for ganaches; with a low moisture and high fat content it adds to the shelf life."

Ghyslain Maurais,
Chocolatier, Patissier and Owner
Ghyslain



4.2021



Distributed by Paris Gourmet
Carlstadt, NJ
201.939.5656
www.parisgourmet.com



Official Sponsor
Bocuse d'Or
SIRHA SPIRIT

TEAM
U.S.A.

www.bocusedorusa.org