



Prealpi

CLARIFIED BUTTER



Code: BUT-04

Can size: 2 Kg

Creamy and rich Italian butter. It is easy to describe how this Burro Chiarificato Prealpi (noisette, clarified, brown, ghee) tastes: heavenly creamy & 100% Italian product. This kind of Butter can be used to make many different dishes, but in Italy it is mainly used to fry, because it has a higher smoke point about 190.5° C almost like olive oil. In other words, this is ideal to make cotolette (veal cutlets). Prealpi clarified butter is also lactose and gluten free product suitable for all with this kind of food intolerance.

GLUTEN FREE

LACTOSE FREE



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