

NEW PRODUCTS

Dairy products



GHEE

It is a butter from which we removed the water and the traces of proteins and carbohydrates to keep only the lipids. It therefore has a fat content of 100%. Its stable fatty acids keep well and support cooking, up to 250 ° C.

As for recipes, this butter is perfect for making refined pastries, for cooking meats, fish or vegetables and will bring a light nutty flavor to your morning sandwiches. It is recommended by Star Chefs as an ideal alternative to traditional butters and oils.

Gillot, stand C044



Faisselle au lait entier, label rouge

Cottage cheese molded by ladle manually, naturally drained in a dish. Tray of 4 dishes.

Laiterie du Forez, stand E079



Beurre de montagne doux Mont Lait

Mont Lait mountain churn butter is exclusively made with mountain milk. The manufacturing method is churning: a traditional process slower than the industrial method, which makes it possible to obtain a product of higher quality and richer in flavors. It is made with specific sourdoughs from endogenous flora of raw milk. Mont Lait butter is the only mountain butter on the market to generate added value for producers.

Association des Producteurs de Lait de Montagne, stand A113



Burrata di Bufala

Buffalo milk spun cheese filled with milk cream. Buffalo milk milk cream 100% from Italy.

Per inter, stand B040



Maritsa kefir : goat milk or cow milk with peach

Kefir is an ancestral milky drink native to the Caucasus produced using Kefir cultures (set of yeasts and bacteria). After fermentation, the milk is more digestible and enriched with probiotics which makes the kefir very good for health. Made of whole milk and peach juice or goat milk, it is handcrafted and comes from the north of Greece a few kilometres from Thessaloniki.

CGA, stand F063