

Spread on the Buffalo



Posh Nosh
Tan Hsueh Yun

Some butter have a marked milky taste; others, churned from fermented milk, have flavour notes that remind me of cheese.

Buffalo butter is something else altogether.

This Italian brand is from a cooperative that makes buffalo milk mozzarella in Caserta, Italy, at the shin area of the boot.

They use the leftover cream to make a delicious, delicate butter. It is unsalted, so you can taste the natural sweetness of the milk. Subtlety in food is underrated these days, I think.



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JOYCE FANG

Spread this on toasted baguette, it is delicious. I also have some with sourdough and am surprised that the tanginess of the bread does not drown out the taste of the butter.

Another good way to use the butter is to add some to steamed carrots, asparagus and other vegetables. It is light and won't weigh you down.

Perhaps I should stock up on blocks of these, and add to the butter stash in my freezer.

Coop. Allevatori Bufalini Casertani Burro Bufalino, \$8.30 for a 250g block, from Huber's Butchery, 18A/B Dempsey Road, tel: 6737-1588, open: 9am to 8pm (weekdays), 9.30am to 7pm (weekends and public holidays)

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