



coffee & chocolate opera by Chef Alain Guy Herber

Churned To Perfection

Butter – salted or unsalted – is a staple in possibly everyone's home. Have it spread on bread or use it to make delicious pastries and desserts and even cooking in savoury dishes. The possibilities are endless! We have invited our panel of chefs - Javed Ahamad of Punjab Grill, Pepe Moncayo of BAM! Tapas-Sake Bar, Sam Chin of Me@OUE and Chef Alain Guy Herber of At-Sunrice GlobalChef Academy to share with us their professional opinions of these butters.

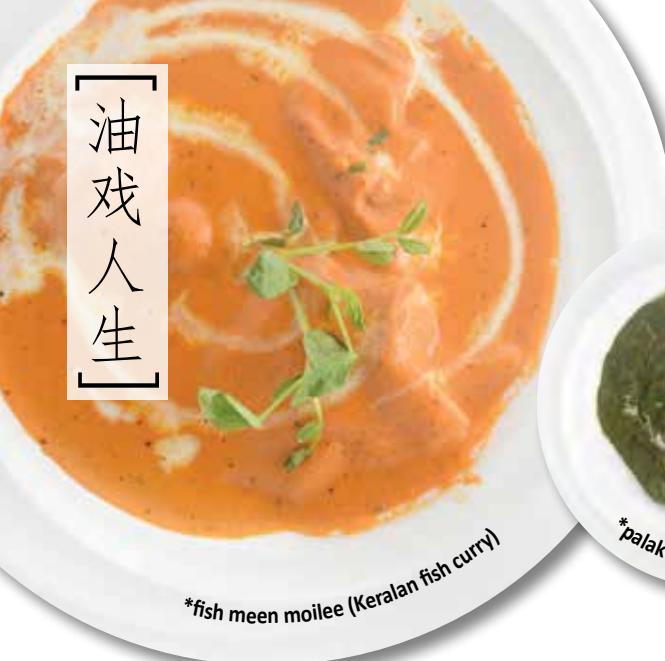


mackerel with salt-baked beetroot & mustard seed butter milk sauce
by Chef Sam Chin



traditional crêpe Suzette by
Chef Alain Guy Herber





3.2

(Lactalis)

PRESIDENT Unsalted Butter Roll

This pale yellow butter is agreed across our panel chefs that it has a mild aroma, which is rounded with a more milk flavour. However, Chef Alain Guy Herber expresses that he would prefer a heavy, creamier taste.

3.5

(Lactalis)

PRESIDENT Salted Butter Roll

Chef Pepe Moncayo and Chef Javed Ahamad find this butter to have an intense salty flavour, while Chef Herber found it too mild for his taste. Chef Sam Chin finds the butter to have medium intensity and a cow milk aroma, with floral notes. Chef Ahamad also notes that this butter would go very well with bread.

3.1

(Lactalis)

PRESIDENT Mound Sea Salt Butter

Chef Ahamad finds this butter to be too oily, but highlights that it has an enjoyable taste. Chef Moncayo finds an intense saltiness that does not linger for very long. It is agreed across the panel that it has a very creamy texture and note the obvious two-colour tone of the butter.

Butter is a kitchen essential – it always gives a great richness and gloss to my sauces!

Javed Ahamad

3.5

(Angliss)

Kerrygold Softer Irish Butter

Chef Ahamad enjoys this butter, highlighting its mild but flavourful taste with a pleasant aroma, which Chef Chin echoes. Chef Moncayo and Chef Herber, on the other hand find that the butter was too mild for their liking with a very weak aroma.

3.1

(Angliss)

Kerrygold Salted Butter

Chef Chin notes that this butter could have a low melting temperature, and has a rounded nutty flavour. Chef Ahamad also enjoys this nutty flavour that he thinks would be great in Indian curries and pan searing.



I love butter because it is part of my culture. In France, butter is commonly served during breakfast together with bread and jam. As a pastry chef, I like butter because it is one of the basic ingredients in making pastries such as croissant, cookies, and chocolate ganache. Butter is also a healthier choice compared to other vegetable fats that can be found in the market.

Alain Guy Herber

2.3

(Angliss)

Kerrygold Unsalted Butter

Chef Herber notes that this butter could be very good for making cookies, but not suitable for breads. Chef Chin and Chef Ahamad both find the butter mild in taste, but would be great for cooking.

3.4

(Angliss)

Candia Salted Butter

Chef Chin finds this butter to possess a pearl white hue. Despite this butter being salted, it is agreed across the panel that the saltiness was mild.

Candia Unsalted Butter

Both Chef Chin and Chef Ahamad enjoy this butter, noting its strong aroma. The latter finds its flavour pleasant, despite being light on the palate. Chef Moncayo finds it to be sweet smelling while Chef Herber finds it to have flavour that isn't apparent.

3.9

(Angliss)

Isigny Sainte-Mere Salted Butter with Coarse Salt

Chef Moncayo describes this butter to be elegant with a lasting nutty flavour. All the chefs like the vibrant golden hue of the butter.

4

(Huber's Butchery)

Isigny Sainte-Mere Unsalted Butter

Chef Herber particularly enjoys this butter, detecting a smoky aroma and thinks it would be very good for cooking, especially in making tartines, both of which Chef Ahamad agrees with. Chef Chin tastes complex layers in the butter with a milky flavour that he enjoys.

3.9

(Huber's Butchery)

modern lemon tart



Echire Salted Butter

3.5

(Classic Fine Foods (official distributor) /
Huber's Butchery)

Chef Moncayo thinks this butter to have a mild aroma, while Chef Ahamad finds it to be intense. Chef Herber detects a lingering taste, which he enjoys. Chef Chin also highlights that this butter would well suitable for spreading on breads.

Echire Unsalted Butter

4

(Classic Fine Foods (official distributor) /
Huber's Butchery)

"It has a mild flavour with a light smoky aroma; which is good for cooking", as described by Chef Ahamad. Chef Herber enjoys the texture of the butter, noting it to be fine. Chef Moncayo describes it to be elegant, while Chef Chin detects a flavour that may have been the result of aging.

Pamplie Salted Butter

4

(Classic Fine Foods)

Chef Chin enjoys the fine texture of this butter, which is echoed by Chef Herber. Chef Ahamad describes it as 'very soft' with a smoky aroma.

Cuisine & Wine Asia would like to thank Chef Javed Ahamad and the team of Punjab Grill for graciously hosting this tasting.

Punjab Grill is located at 2 Bayfront Avenue, #B1-01A, The Shoppes At Marina Bay Sands, Singapore 018972

We would also like to thank this list of suppliers for generously providing butters in support of this tasting.

Angliss

www.angliss.com.sg

Tel: (65) 6778 8787

Classic Fine Foods

www.classicfinefoods.com

Tel: (65) 6501 5555

Huber's Butchery

22 Dempsey Road, Singapore 249679

www.hubers.com.sg

Tel: (65) 6737 1588

Lactalis Singapore

www.lactalis-international.com

Tel: (65) 6484 6090



I especially love brown butter, it is so rich with flavour. The butter's creamy texture is also a fantastic agent for enhancing the body of a sauce – making it a very integral part of most cooking.
Sam Chin

*mackerel with salt-baked beetroot & mustard seed butter milk sauce



Spanish cuisine does not typically use butter, but being from Catalunya - a French-influenced region, butter is commonly used in my dishes.

Pepe Moncayo

Lescure Salted Butter

3.8

(Classic Fine Foods)

All chefs find this butter to be very flavourful, but not overly rich. It is agreed across the panel that the butter was very salty at the first taste, however does not last long.

Lescure Unsalted Butter

4.5

(Classic Fine Foods)

This butter is probably Chef Herber's favourite, as well as Chef Moncayo. The former finds it to have a great flavour that has a fresh, vibrant milk aroma. Chef Ahamad also adds that it would be good for cooking.

4.4

Pamplie Unsalted Butter

(Classic Fine Foods)

It is apparent that the chefs enjoyed this butter, with all noting a pleasant milky taste. They all describe it in their own words to have a mild aroma with complex flavour.



purple artichoke, persimmon, Fleur de Maquis & noisette butter vinaigrette