



#### Export Department : Interval

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## THE COMPANY

Echiré is a small village with 3000 inhabitants, in the heart of Deux-Sèvres department which owes its international reputation to the excellence of the cream and of the butter produced by the village's dairy.

This Coop, created in 1894, collects the milk **EVERY SINGLE DAY** (included on Sundays and Holidays) among 50 farms 30 km around. The quality of the raw material is really unique: not only its freshness, but as well the character of its terroir and the quality of the pastures around. The company particularly watches the feeding and well fare of the animals, with very strong specifications among the coop members. This dairy was the very first one in France to obtain ISO 9000 certification.



Cream and Echiré butter AOC Charentes-Poitou are really produced traditionally:

- The cream is matured slowly with the best selected natural ferments for 15 hours;
- Little batches of cream are then churned in **wooden churns** (Echiré is the only coop dairy in the world still using wood);
- Exceptional specificity: butter grains are washed with the **water of the village's spring**, which flows directly in the courtyard of the Dairy!
- In order to pack this delicate butter, Echiré has created and settled from scratch a machine which packs the refills of 30 and 50 g cold, **without damaging the fat cells by heating the butter**, so as to preserve all aromas and texture.

It is as well because the men from Echiré have always been found of their company, and always gave priority to quality before anything else that this company, which only manufactures 900 T of butter per year, succeeds in producing **THE BUTTER OF EXCELLENCE**, with this delicate and fine taste that was awarded in competitions already in 1904, and is today internationally requested.

Join the Top Notch Club of our prestigious customers who all made the choice of Excellence: L'Ambroisie, Le Divellec, the Ritz in Paris, the Martinez hotel et the Carlton hotel in Cannes, the Glemeagles in Scotland, Harrod's in Englande, the Imperial Tokyo or the Ritz Carlton of Osaka in Japan, The Café Pierre in New-York, and some exclusives tables as the Prince of Monaco, the England Court table, The Gabon presidency, or the Elysée palace !

## THE RANGE

Creams are available:

- Thick fresh cream 38 % Fat : Pail of 5 L or 2.5 L, pots of 25 cl or 10 cl x 12 ; with 28d export shelflife;
- Crème Fleurette 33 % Fat: in Pail of 5 or 2,5 L, with 21 days export shelflife.

Salted and unsalted butters with 120 days export shelflife available:

- In wooden baskets of 10 kg, 5 kg, 500 g and 250 g
- In Bars of 250, 125 and 100 g
- In Cubes of 25 or 10 kg
- Pain Milan of 5 kg
- Our famous refills of 30 and 50 g, avec with possibility to buy genuine China pots for 50g painter under Echiré name, or under the name of your own choice, and our wooden mini-basketin with 50 g refill



To match the elegance of flavour of Echiré butter, we also propose you butter tray in Limoges China, and stainless steel of silver butter spreader.

We remain at your disposal for further information, or tasty samples!

Best Regards

*The Interval Team*

## BON APPETIT



### Kouign Aman\* (Cake from Brittany)

Ingredients (6 p.):  
25 g/0.8 oz of  
baker's yeast – 2 dl  
of warm water –  
250 g/8.8 oz

of caster sugar – 500 g/12 of flour – 250 g/8/8 oz of salted Echiré butter – 1 whipped egg

Preparation: Warm the water with the baker's yeast and a bit of sugar. Add the flour and knead until the pastry becomes smooth and homogenous. Leave the pastry rise during one hour in a warm and lightless place. Pre-heat the oven to 200°C/392°F. Spread the pastry into a 1 cm/5 in. high square. Distribute the cut butter on the whole surface. Sprinkle it with sugar and fold in three. Thinly flatten it with a rolling-pin. Fold it again in three. Flatten it into round shape. Place the pastry in a buttered mould and distemper it with the whipped egg. Bake it. After 10 minutes, baste it with the melted butter every 5 minutes until the cooking reaches 25 minutes.

You may personalize the recipe with apples, prunes, cinnamon ...

\**Kouign Aman means « butter cake ».*

Source: [www.linternaute.com](http://www.linternaute.com) et [www.chezmagalette.be](http://www.chezmagalette.be)



### Maître d'Hôtel Butter

Ingredients :  
(6 p.): 100 g/  
3.5 oz of

unsalted Echiré butter – 7 or 8 blades of fresh parsley – Juice from one lemon

Preparation: Chop the parsley. Mix carefully the parsley with the butter. Once the consistency is homogenous, add the lemon juice. You can roll the butter in a plastic film and put it into the fridge. That will enable you to cut the butter easily to melt it on entrecotes, fishes, vegetables ...

Source : [www.750g.com](http://www.750g.com) et [www.recettes-de-cuisines.com](http://www.recettes-de-cuisines.com)