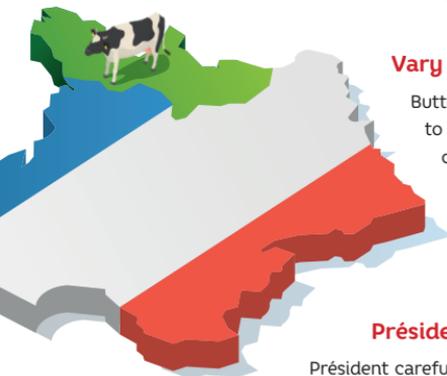


PRÉSIDENT



Recipes from Président Butter



Vary your pleasures with butter!

Butter is a staple food in French gastronomy. It is essential to enhance the flavor of many dishes. Nowadays, you can consume different types of butter to vary your pleasures. Président, the #1 brand in France, offers a broad selection of fresh, delicious butters that allow you to explore your culinary creativity. The best products will allow you to express yourself in the best way possible!

Président's expertise and quality

Président carefully selects the best milk and cream to make high-quality butter, in keeping with its 50 years of dairy expertise. The brand embodies trust and delight through its 100% French know-how.

Président butter is made in France, in the northwestern regions of Brittany and Normandy. Their oceanic climate, rich soil, and lush grass help produce butters that are distinctly rich and savory.

The milk we use is produced by farmers selected for their know-how, respect of good practices regarding animal welfare, the environment, products and therefore consumers. Président butter's expertise has ensured its products' success in over 125 countries.

Président French Butter is the only butter you need!

Président has been offering its French Butter line-up since 1972, for you to try endlessly delicious sweet and savory culinary creations.

Président guarantees that its butter is genuine thanks to its 80% to 82% fat content*. You can easily transform your sweet and savory dishes into fresh, intensely delightful moments thanks to Président French Butter.

Do not wait any longer to discover the recipes we specifically developed for you!



**Products with a fat content between 80% and 82% can be called butter.*

Below that level, these products can be referred to as butter with reduced fat content.



Chocolate Chip Cookies

SERVES 4 PEOPLE

- 1 EGG
- 85G UNSALTED PRÉSIDENT BUTTER
- 100G CHOCOLATE CHIPS
- 1 PACKET BAKING POWDER
- 85G SUGAR
- 1 PACKET VANILLA SUGAR
- 150G FLOUR
- 1 PINCH SALT



★ ★ ★ EASY



15 MINUTES



8-10 MINUTES

Leave the butter to soften at room temperature. Combine with the sugar in a mixing bowl.

Add the egg and the vanilla sugar.

Slowly add the flour, baking powder, salt and chocolate chips. Mix well.

Butter a baking sheet or cover it with a silicone sheet.

Using your hands or two tablespoons, shape small balls of dough and put them on the baking sheet, leaving enough space for them to spread during baking.

Bake for 8 to 10 minutes in a preheated oven at 180°C. Take the cookies out of the oven when the edges start to turn golden brown.



Brownies

SERVES 4 PEOPLE

- 150G SUGAR
- 150G FLOUR
- 100G UNSALTED PRÉSIDENT BUTTER
- 50G HAZELNUT OIL
- 1 VANILLA POD
- 2 EGGS
- 200G DARK CHOCOLATE
- 1 PINCH SALT
- 100G DRIED FRUIT OR NUTS (TRY WALNUTS, HAZELNUTS, ALMONDS, RAISINS, DRIED MANGO, ETC.)



★ ★ ★ EASY



30 MINUTES



25 MINUTES

Break the chocolate up into small pieces then melt it in a double boiler or bain-marie with the butter.

Once melted, whisk well and add the hazelnut oil.

In a mixing bowl, beat the eggs well with the sugar and the seeds scraped from inside the vanilla pod.

The mixture should turn paler and become frothy.

Delicately fold in the melted chocolate. Sprinkle in the salt and flour, mixing together until smooth.

Coarsely chop the nuts or dried fruit and add to the mixture.

Pour the mixture into a well-buttered pan and bake in a preheated oven for 25 minutes at 180°C.

Leave to cool at room temperature then cut into small squares and enjoy.



Pure Butter Pancakes

SERVES 4 PEOPLE

- 30G UNSALTED PRÉSIDENT BUTTER + 20G FOR COOKING
- 2 EGGS, SEPARATED
- 100ML MILK
- 1 PACKET VANILLA SUGAR
- 125G FLOUR
- 1 TEASPOON BAKING POWDER
- 40G CASTER SUGAR
- 1 PINCH SALT



★ ★ ★ EASY



15 MINUTES



5 MINUTES

Combine the dry ingredients in a mixing bowl: the flour, baking powder, sugar, salt and the packet of vanilla sugar.

In another mixing bowl, mix the egg yolks with the milk and the 30g of melted butter.

Combine the two mixtures together until you get a smooth, slightly thick batter. Leave it to rest for 30 minutes.

Beat the egg whites with an electric whisk then carefully fold them into the batter.

Over high heat, lightly grease small frying pans with butter and pour in a small amount of batter. Fry for one minute on each side until they take on a little colour. The edges of the pancakes should be golden brown and little bubbles should form on the top.

Serve piping hot with tropical fruit jam, a little honey or simply with a fresh fruit salad.



PRÉSIDENT



Zebra Cake

SERVES 4 PEOPLE

- 280G UNSALTED PRÉSIDENT BUTTER
- 4 EGGS
- 1 TEASPOON BAKING POWDER
- 300G FLOUR
- 20G COCOA POWDER
- 100ML MILK
- 1 TEASPOON VANILLA EXTRACT



★ ★ ★ EASY



30 MINUTES



35/40 MINUTES

Melt the butter in a saucepan over very low heat.

In a large mixing bowl, whisk together the sugar, milk and eggs and then the melted butter.

Divide the mixture in half.

In the first portion, add 175g of flour with 1/2 teaspoon of baking powder, and the vanilla extract. Mix together until the mixture is smooth and homogeneous.

In the second portion, add the remaining flour, remaining baking powder and the cocoa powder. Mix until it is smooth and homogeneous.

Preheat the oven to 180°C.

In a greased baking tin, pour in one ladle of chocolate mixture, then one ladle of vanilla mixture and repeat until there is no mixture left.

Bake in the oven for 35 to 40 minutes.

Check whether the cake is done by inserting the tip of a knife in the centre of the cake. The cake is cooked if the knife comes out completely dry.

Turn out onto a wire rack and leave to cool before serving it with some fresh fruit and a dash of custard.



*Improve your cooking skills
with Président Butter*

