



SINCE 1964

PROFESSIONAL




Butter

All you need to know



Always the Right Choice



A stainless steel pot is visible in the upper left, and a plate with butter and vegetables is in the lower left. The background is dark.

Fresh butter is an amazingly versatile and delicious dairy product which no kitchen or bakery can do without. Its many uses include roasts and stews, vegetables, sauces, doughs, fillings, and pan frying. It can also simply be savoured as a spread on toasted or untoasted bread.

Besides being wholesome and full of valuable nutrients, butter is a natural flavour enhancer. It also adds creamy texture to many dishes and sauces while binding them. Butter can be melted, browned or creatively flavoured with spices and herbs. The possibilities are virtually endless!

At Oldenburger, we have deep experience in producing pure, high-quality butter from milk fat, without using any additives or colourings whatsoever. We've created this booklet to acquaint you with how we make our butter, give you an idea of its wide range of applications in cooking and baking, and share recipes, tips and tricks for making the most of it in your own kitchen.

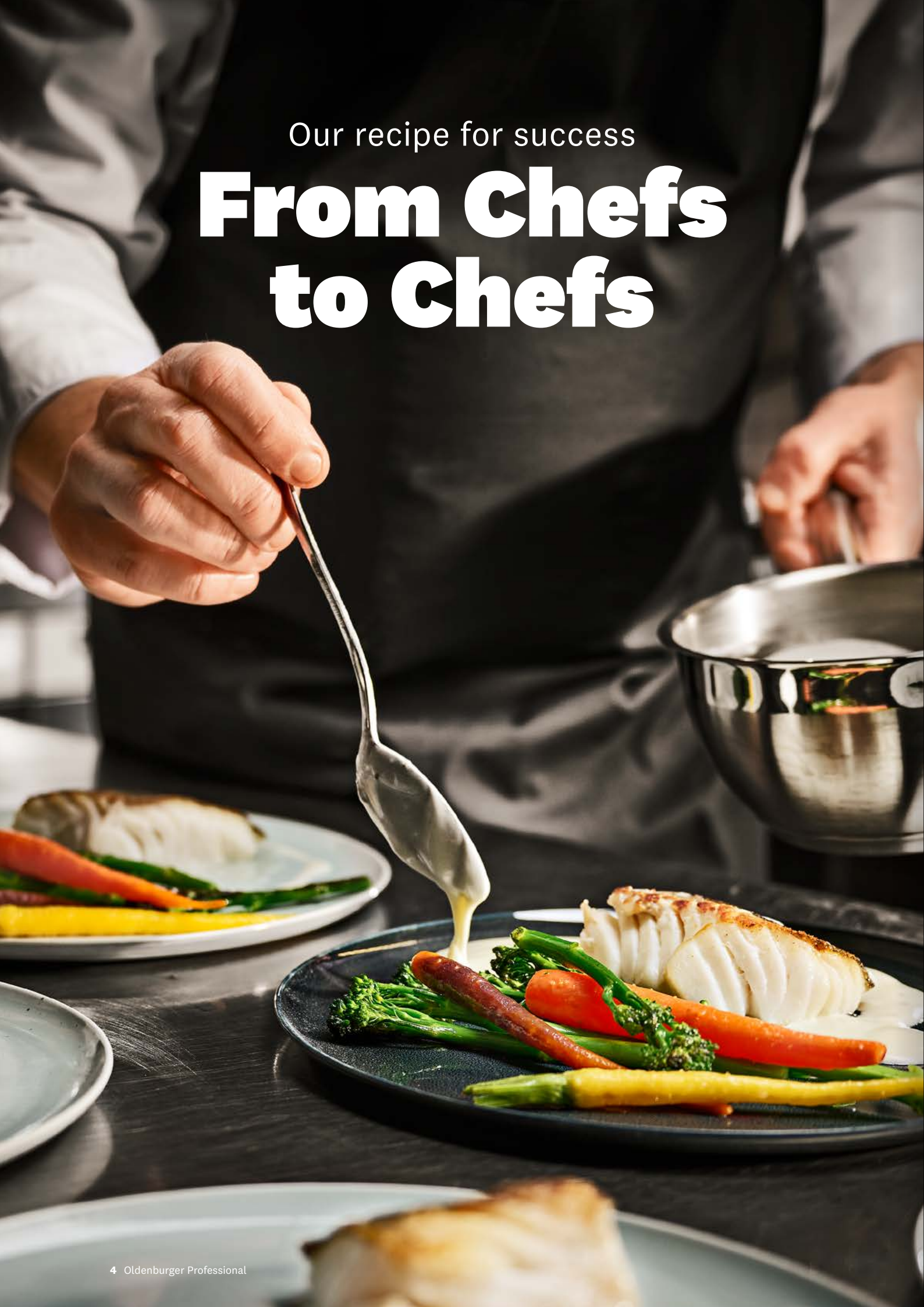
Let us inspire you!

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Our recipe for success

From Chefs to Chefs





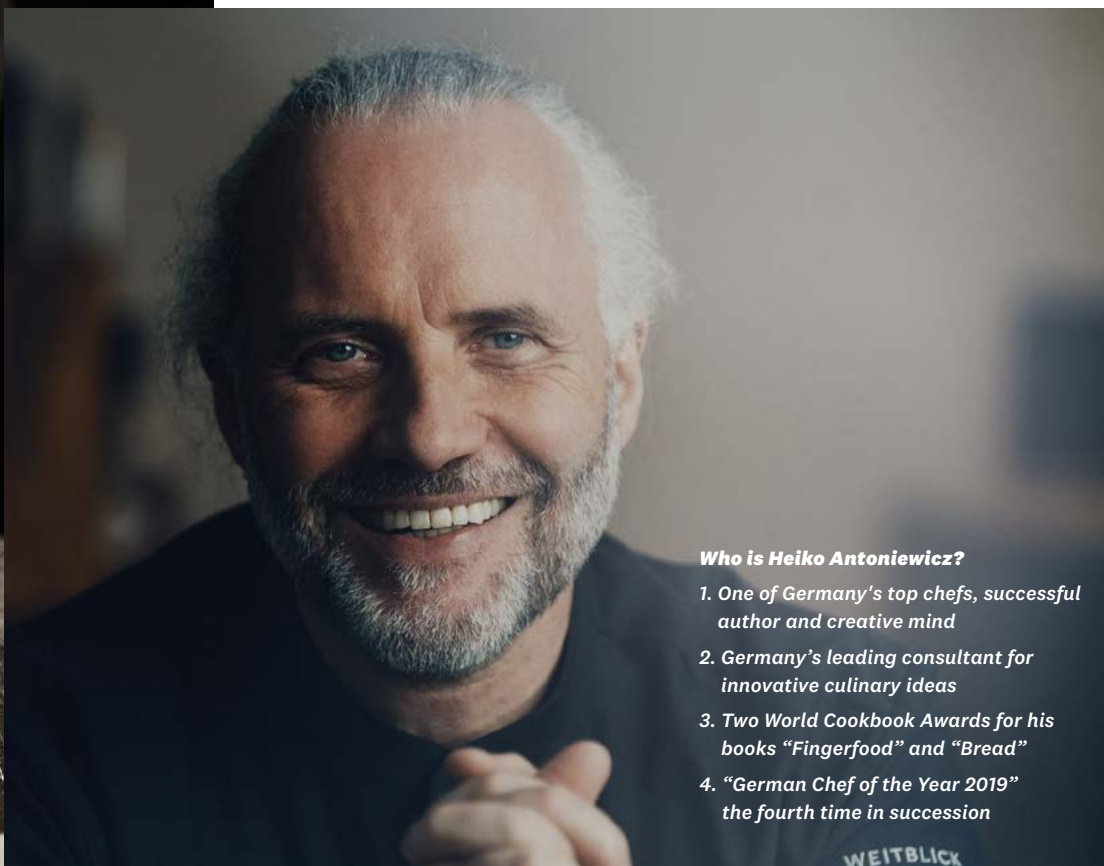
Germany boasts an extraordinary culinary heritage, with a wide variety of regional dishes, diverse international influences, acclaimed chefs and a long tradition of top quality and innovation. Its restaurants are also the world's fourth-most decorated: around 300 have been awarded Michelin stars.

Rooted in Germany. Trusted all over the world.

DMK is Germany's leading dairy company serving the foodservice industry. Its hallmark is award-winning products that have been optimised and fine-tuned based on input from experienced chefs to make them excel in terms of flavour, versatility, usability, physical properties and more.

Oldenburger Professional, DMK's international brand, puts Germany's know-how in the hands of chefs worldwide. It includes a collection of sure-fire recipes: culinary creations which are guaranteed to thrill guests and boost sales. What makes them so special? They have been specially developed by chefs for chefs – including one of Germany's top chefs Heiko Antoniewicz – and tested and approved in kitchens worldwide.

Explore the fascinating variety of modern German cuisine using our high-quality ingredients!



Who is Heiko Antoniewicz?

1. One of Germany's top chefs, successful author and creative mind
2. Germany's leading consultant for innovative culinary ideas
3. Two World Cookbook Awards for his books "Fingerfood" and "Bread"
4. "German Chef of the Year 2019" the fourth time in succession

Heiko Antoniewicz

Brand ambassador and culinary consultant
for Oldenburger Professional



About us

The Origins of Oldenburger





Welcome to Northern Germany: rolling plains and lush green pastures as far as the eye can see, populated with plump, happily mooing cows. The history-steeped city of Oldenburg is nestled in this natural environment. Its mild climate is ideal for the cows' wellbeing and milk production, greatly contributing to the outstanding quality for which Oldenburger is renowned around the world.

The dairy farms which produce fresh milk for our products are privately owned and belong to a cooperative with around 4,500 members. Many of them have been family-run for decades, passing down their knowledge and skills from one generation to the next. And our farmers are proud to know that many other families all over the world enjoy delicious, healthy Oldenburger products made from their milk.



German Dairy Excellence

Oldenburger products impress with natural taste and outstanding quality made with German Dairy Excellence. We supply a wide range of top-class dairy products to more than 70 countries.



Healthy cows give the best milk

The quality Oldenburger is famous for begins at the farm. The cows' housing and feed, the milking process and optimal storage for the fresh milk all play a vital part in ensuring high quality. That's why our farmers, together with expert researchers and scientists, have developed a programme that covers many aspects of animal welfare and sustainable dairy farming: the Milkmaster Programme.

Our Key Figures



5.5
billion euros
in turnover*



Over
10,000
farmers and
employees*



5.5
billion kilos of
processed milk
per year*



20+
sites*

Defining Butter



Fats

Butter must not contain vegetable or hydrogenated fats.

Under EU regulations, butter must have the following composition:

between 80% and 90%
milk fat content

not more than 16% water

2% milk solids besides fat:
milk sugar, protein, minerals
and vitamins

Natural colourant

Only salt and beta carotene may be used.

“Deutsche Markenbutter”

The designation “Deutsche Markenbutter” is a great distinction which is only awarded to a dairy’s highest-quality butter.

Official inspection bodies check the milk’s quality monthly and it is subject to strict requirements with regard to pH value, sensory characteristics (appearance, smell, taste and texture), water distribution and spreadability.

Did you know?



When cows are fed quality animal feed they take in beta carotene. This is then incorporated into the milk’s fat molecules. Milk is an oil-in-water emulsion, and the fat and protein molecules distributed in the milk strongly refract light so that it looks white. However, as butter has a high fat content, beta carotene in the fat molecules gives it a light yellow colour.

Sweet to Salty: Butter at a Glance

Whether you're creating a mouth-watering sauce or crafting a delicious cake, each type of butter has its own flavour and ingredients.



Lactic butter

Ingredients: sweet cream butter fermented with lactic acid bacterial cultures, pH value is max. 6.4, this is the most popular variety in Germany

Taste: pure, aromatic and mild, with a slightly sour note

Usage: baking, cooking, roasting, as a spread



Salted lactic butter

Ingredients: made from lactic butter, salt added after churning, salinity min. 1%

Taste: pure, aromatic and mild, with a slightly salty note

Usage: cooking, roasting, as a spread

Sweet cream butter

Ingredients: non-acidified milk, cream or whey cream, no lactic acid bacterial cultures used, pH value of the serum is min. 6.4

Taste: pure, creamy and mild

Usage: binding sauces, baking, on bread with honey or jam

Sour cream butter*

Ingredients: microbially-acified milk, cream or whey cream, pH of serum not more than 5.1

Taste: pure and aromatic, with a sour note

Usage: cooking, roasting

**Oldenburger does not produce sour cream butter*

Types of Butter

Discover the different types of butter



Flavoured butter

Traditional butter mixed with ingredients. Chefs mix in almost any ingredient, but some of the more common choices are herbs, garlic, spices and honey.

Sour cream butter

Butter made from microbially acidified milk, cream or whey cream, with the pH value in the butter serum not exceeding 5.1.

Sour cream butter has a pleasant, aromatic smell and taste.



Whipped butter

Whipped butter is butter that is whipped to incorporate either nitrogen gas or air. The goal is to make it easy to spread, even when chilled, and to increase its volume.



Sweet cream butter

Butter made from non-acidified milk, cream or whey cream, to which no lactic acid bacteria have been added even after turning to butter and which pH value in the butter serum is not less than 6.4. Sweet cream butter is creamy and mild, as it consists of fresh, sweet cream.



Browned butter

Also called “beurre noisette”. A melted and slightly browned butter. A magic flavour booster for just about anything sweet or savoury.



Lactic butter

Lactic butter which does not meet the definitions of sour cream butter or sweet cream butter and has a pH in the butter serum of less than 6.4. Specific lactic acid bacteria are added after turning it to butter. Lactic butter is the most common type of butter, with a taste between these other types.

Clarified butter

When you clarify butter, you remove all the milk solids and water, and are left with the butterfat. This has a higher smoke point, which makes clarified butter ideal for cooking and sautéing. In Indian cuisine this is called ghee and is one of the most important edible fats.



Melted butter

Melted butter gives many sweet and savoury dishes an aromatic flavour. Simply melt butter over a medium heat while stirring carefully.

What types of butter does Oldenburger offer?

The Oldenburger range currently includes lactic butter (salted and unsalted).

Buttermaking

From our farms to your kitchen:
the production process

It starts with milk, which defines the quality, flavour and appearance of the butter. That is why Oldenburger closely monitors its raw milk to ensure that only the very best is used.



1. Separation

The raw milk is first checked to ensure its quality and then spun in special centrifuges called separators at 6,000 rpm to remove tiny suspended particles and separate it into skimmed milk and cream.

2. Cream Pasteurisation

The separated cream has a fat content of around 40%. During pasteurisation, the cream is heated to 85–110°C for 2 to 3 seconds and then quickly cooled again. This pasteurisation process destroys undesirable microorganisms.

3. Cream processing

The cream is then pumped into a tank to undergo further processing. It is left to stand for a few hours, during which time the milk-fat crystallises. The cream is then warmed to around +20°C for several hours (for fat fractionation), before being cooled down to around +10°C. The entire process takes around 20 hours and is crucial for making the butter spreadable.

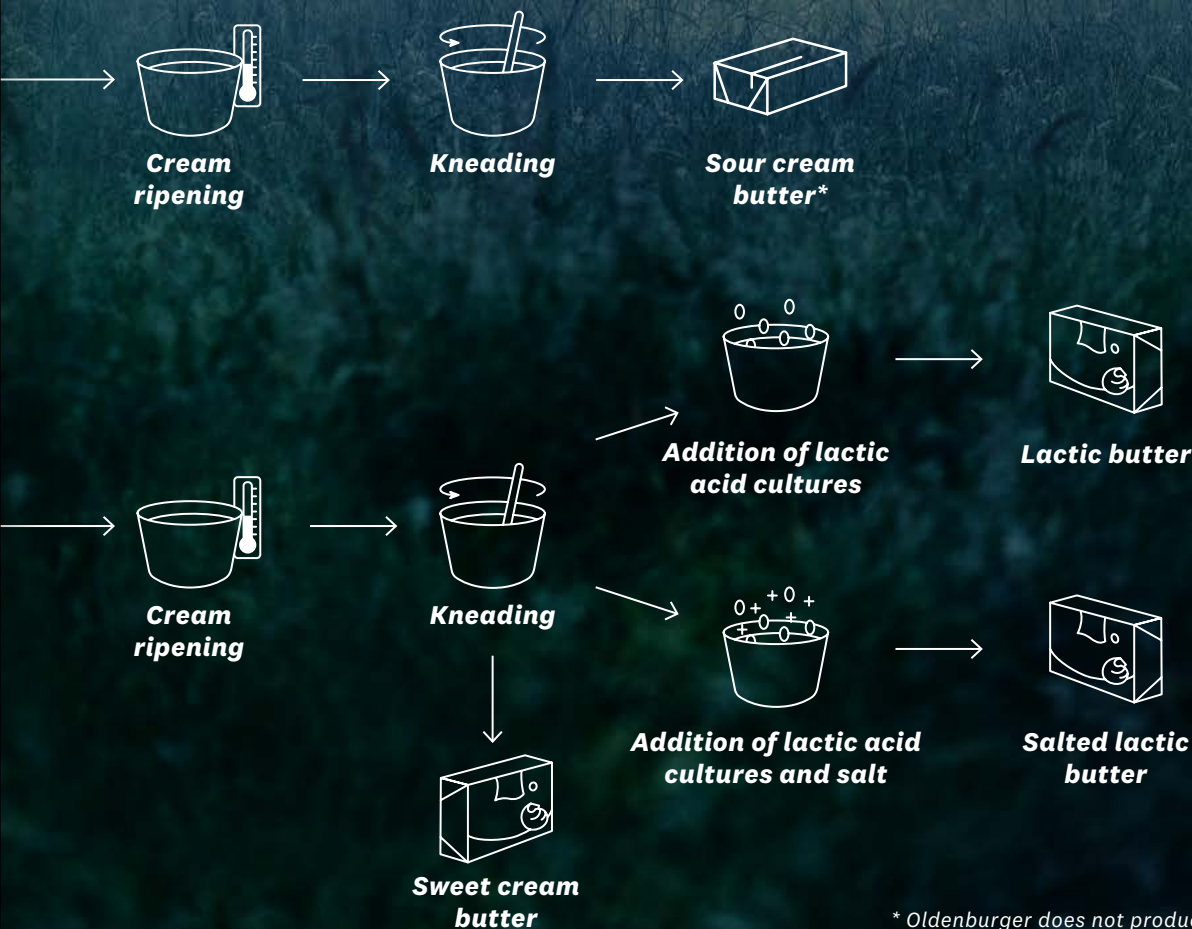
4. Buttermaker

The transformation of the cream into butter and buttermilk begins in the buttermaking machine. A hammer shaft is used to beat the fat droplets in order to separate the grains of butterfat from the buttermilk.

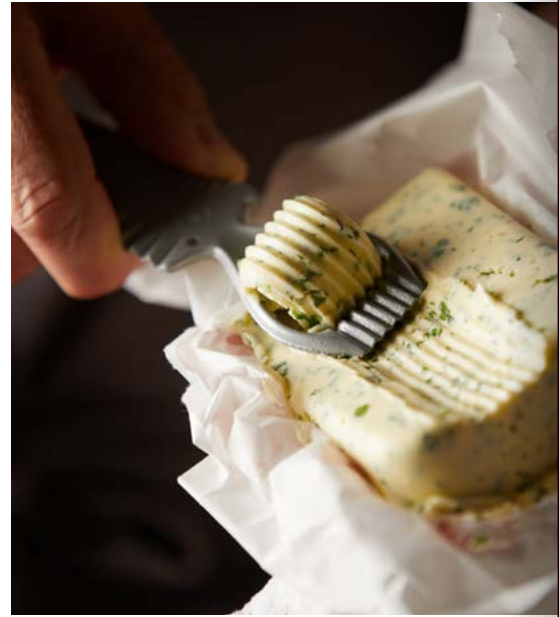
In the subsequent separation chamber, the butterfat droplets grow bigger and bigger until they fall into the kneader. Here they are kneaded by two screws running in opposite directions. The remaining buttermilk runs off, leaving a fine, homogeneous mass. If culture (lactic acid bacteria) is added, the result is lactic butter. If no culture is added, sweet cream butter is obtained. The buttermaker's kneader also removes air (oxygen) from the butter, thus increasing its shelf life. The butter then leaves the machine in a thick strand and is pumped to the filling stations.

5. Shaping and packaging

The butter mass is now ready for fully automated shaping, packaging and weighing.



* Oldenburger does not produce sour cream butter



Storage

Butter should always be kept refrigerated at a maximum of +6°C.

Always keep butter carefully wrapped. Use individually portioned packs for buffets.

How long can Oldenburger butter be stored?

When stored at a temperature between +2°C and +6°C, Oldenburger butter can be kept up to 12 months.

When stored at -18°C, Oldenburger butter has a shelf life of up to 12 months. After thawing (slowly under cooling conditions) keep cooler than +6°C and use up within 120 days.

Keep butter refrigerated in airtight containers or in its original wrapper at all times. The plastic-laminated paper helps prevent spoilage from exposure to light and air, and also protects butter from picking up the flavour of other foods.

How long can butter be left out at room temperature?

Butter can be kept at a room temperature of up to +25°C for one or two days, but it will begin to spoil rapidly if not refrigerated after that.

How to keep butter fresh in a buffet?

Portioned butter has to be kept cool for quite a while in a buffet. Here's a useful trick: freeze the slices and place them in a glass bowl full of ice.

How to tell if butter is bad or spoiled?

The best way is to smell and look at the butter: if its odour, flavour or appearance is "off", it should be discarded.

Perfect Butter

Tips and tricks for great results

Use cold – not softened – butter for pastry.

Good, light pastry and biscuits depend on distinct pieces of cold, solid butter distributed throughout the dough that melt during baking and leave pockets of air behind. To keep the butter cold during mixing, use a food processor or grate frozen butter into the dry ingredients using the large holes of a box grater.

Add cold butter to pan sauces.

Swirling a tablespoon of cold butter into a pan sauce just before serving adds both richness and body. Cold, firm butter resists separation, while the water in softened butter separates more easily and can lead to a broken emulsion. Cut the butter into tablespoon-size chunks so that it melts quickly in the sauce.

Slip butter under the skin of chicken breasts.

Notoriously dry and chalky, roast chicken breasts can be transformed with softened butter. Two tablespoons of unsalted butter mixed with ½ teaspoon salt and spread underneath the skin of a whole breast before roasting will baste the white meat, keeping it juicy while adding flavour.



Add bits of butter to uncooked eggs for omelettes.

Whisking a tablespoon of cold, diced butter into eggs before cooking them is the secret to a soft, creamy omelette. Without butter, the protein in egg whites forms tight, cross-linked bonds, yielding a dense, rubbery version of the French classic. But with our method, the eggs cook as the butter melts and disperses, coating the proteins and stopping them from linking.

Add butter to red or white wine sauce.

For the simplest sauce for meat, add white wine to pan juices after cooking red meat or chicken. Stir over high heat until reduced to a few tablespoons. Remove from the heat and whisk in cold butter to create a rich flavour and glossy appearance.



Tips & Tricks

Frequently asked questions

How much milk is required to produce 1 kg of butter?

20 – 25 litres of milk are required to make 1 kg of butter.

What makes Oldenburger Butter different?

We feed our dairy cows a diet that is tailored to their individual daily needs, using only high-quality feed and protein-rich concentrates, which we either produce right on our farms or source sustainably elsewhere. This results in the high-quality dairy products we are known for.



How do lactic acid cultures affect Oldenburger Butter?

Adding these cultures helps ferment the lactose (milk sugar) and turn it into lactic acid, resulting in a richly flavoured butter with a slightly sour note.

Why does the colour of Oldenburger Butter change slightly during the year?

Oldenburger Butter is a 100% natural dairy product. Our cows receive different feed in winter and summer, which causes a change in the fat content of their milk and therefore a slight change in its colour. Variation in storage temperature may also cause a minor change in the product's colour. However, the product's quality is not affected and it remains outstanding.

What is the best way to store and transport Oldenburger Butter?

We recommend that you refrigerate Oldenburger Butter at max. +6°C or freeze it at -18°C. Please store the butter in an airtight container away from vegetables and other foods with strong odours.





How do you beat butter into a froth?

It is very easy to beat butter into a froth if you first rinse the mixing bowl with hot water and sprinkle the butter with a little flour.

How do you use butter to make biscuits?

Biscuits will taste even better if you lightly brown the melted butter before using it.

How to present butter portions attractively?

You can mould butter into attractive shapes using, for example, a biscuit cutter, a scoop, a butter stamp or a piping bag.



How to make your own spiced butter

General recipe

1kg Oldenburger Butter, unsalted
15g salt
100g oil
seasoning to taste

Beat the butter until very frothy, add salt and oil and season with the desired aromas or spices.

Try grated lime zest, chili flakes, Tasmanian pepper, parsley, dill, garlic, thyme, curry, harissa, tomato purée, red wine or smoked paprika.

Then roll the butter in cling film and let it cool for at least 60 minutes in the fridge.



Cooking with Butter

Taste the magic

Chilled butter is a standard of every “mise en place”.

Butter is an excellent flavour carrier and can be added to potato purées, polentas, pasta or risottos.

Butter helps to thicken sauces and adds shine.

When meat is sautéed with oil and herbs, a piece of butter can be added at the end. The butter acquires the taste of the herbs nicely and adds a beautiful flavour to the meat.

Butter can also be used for frying. It has a smoke point of approximately +175°C. Chefs can therefore reduce the heat in woks and frying pans and still obtain perfect results.

Make your own roux by mixing melted butter and some flour.

Browned nut butter is a flavour booster for all sweet and savoury dishes.

Classic Butter Sauces

Transform butter into amazing sauces

Beurre Blanc

Perfect with fish

Sauté finely chopped shallots without browning them. Add dry white wine and some wine vinegar and cook until reduced considerably. Reduce heat to very low and gradually whisk in cubes of butter until there is a creamy sauce. Season with salt and white pepper and add lemon juice to taste. Serve immediately.

Velouté

A classic white basic sauce

Melt butter. Stir in an equal amount of flour and let it sweat briefly. Pour in plenty of light stock (from veal, poultry, vegetable or fish), bring to a boil and then simmer a little. Season with salt and pepper.



Browned Butter

A taste booster

Cut butter into pieces of the same size and melt it over medium heat until it is liquid. Slowly stir and brown it over a medium heat until it has a nutty aroma. Watch out, because the butter may burn if the heat is too high.

Sauce Hollandaise

The queen of sauces

Melt butter over low heat without letting it brown. Take the pot off the stove and let the butter cool somewhat. Reduce shallots, peppercorns, white wine, white wine vinegar and a bay leaf in another pot, and strain the resulting juice. Then beat egg yolk and the reduced juice in a +60°C (i.e. not too hot) water bath until frothy. Take out of the water bath and gradually stir in the melted butter. Season with salt, white pepper and some lemon juice.





Portioned

Butter is easy to carve, shape or curl to enhance a breakfast or dinner buffet.



As a spread

Butter is a delicious spread on bread or sandwiches.

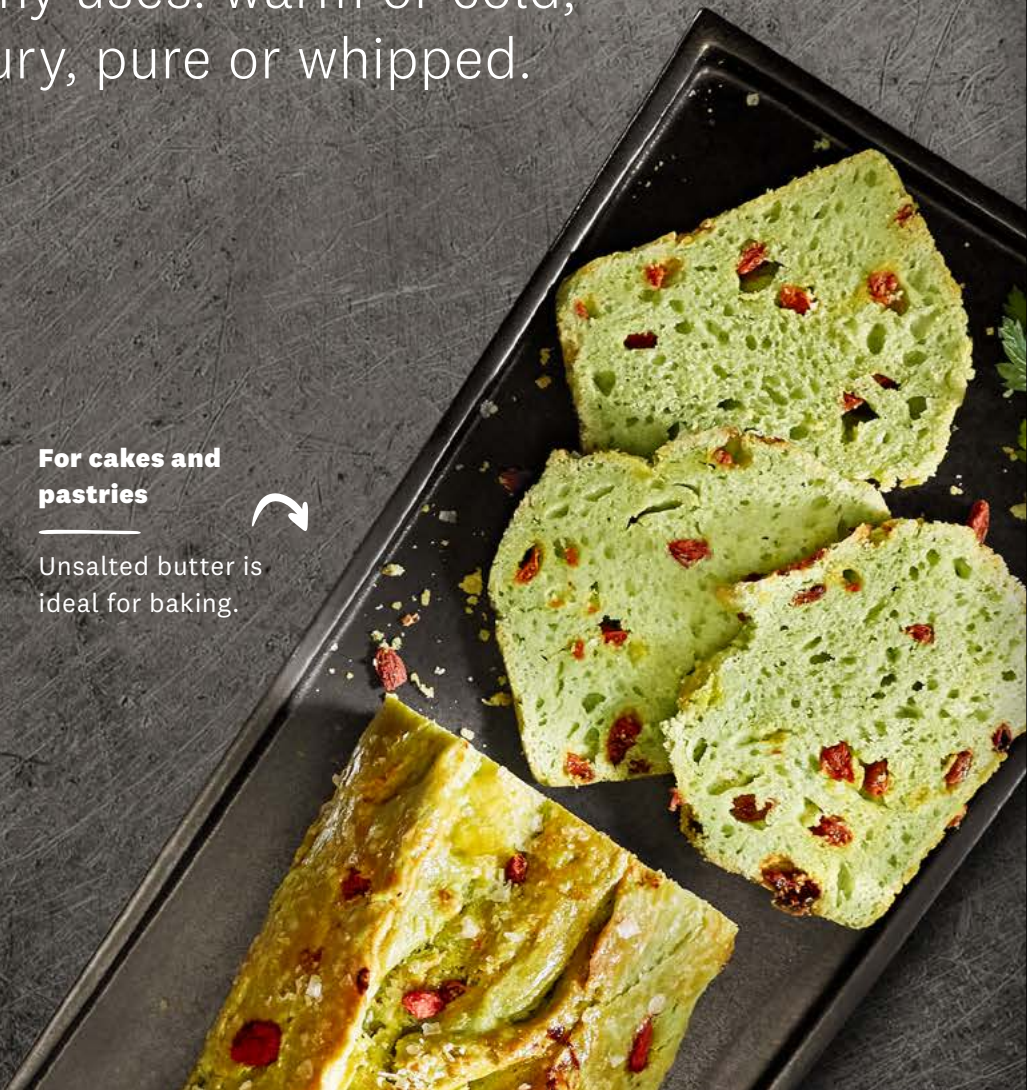


Serving and Cooking Ideas

Butter has many uses: warm or cold, sweet or savoury, pure or whipped.

For cakes and pastries

Unsalted butter is ideal for baking.





Flavoured with herbs

Add herbs or spices for variety.

A German classic: Bread-and-butter

A slice of bread spread with plain, whipped or spiced butter is a great complimentary starter.

As creams and fillings

Butter is ideal for creams and fillings.

For sauces

Butter thickens and adds flavour to sauces.

For meat and fish

Butter is great for frying and sautéing.

Step by Step

American buttercream preparation

Discover our Step by Steps
to achieve the best results
with our products



1. Place butter in a mixer with a paddle attachment. Ideally the butter should be somewhat soft but not too warm, at about +19°C to +21°C. Beat the butter at medium speed for two minutes.



2. Scrape the sides of the bowl with a silicone spatula and beat the butter for two more minutes at medium speed. Add vanilla extract and / or fresh vanilla as well as a generous pinch of salt. Beat briefly to mix.



3. Add sifted powdered sugar, gradually incorporating it into the butter at low speed to prevent it from being whipped out of the bowl. Increase the speed to high and whip for 2–3 more minutes.



4. Adjust the consistency by adding a few table-
spoons of cold milk.



5. The finished buttercream should be light but
free of air pockets. Add any desired colouring
while beating at slow speed to prevent air
from being mixed into it.



6. American buttercream forms a tender crust after a few hours, making it ideal
for topping cupcakes. Desserts with buttercream should ideally be stored at
a temperature of +4°C to +10°C.

Step by Step

Lemon butter sauce preparation



1. Melt butter in a heavy-bottomed, coated pan at medium heat. Add finely chopped shallot bulbs.



2. Gently sauté the shallots until translucent, stirring often to prevent browning.



3. Deglaze the pan with one part freshly squeezed lemon juice and three parts chicken or vegetable stock.



4. Bring to a boil and reduce the liquid by half. Season to taste with salt, white pepper and a pinch of sugar.



5. Reduce the heat to low and slowly add cubed, very cold butter to the liquid while constantly moving the pan in circles to create a smooth emulsion.



6. Continue adding butter until a smooth, creamy sauce results. Do not boil or it will separate.

7. If wished, strain the sauce into a small saucepan to remove the shallots. Serve with sautéed fish, poultry or vegetables.



**Tips from
Chefs to Chefs**

*Perfect to sautéed
fish, vegetables or
pasta dishes.*

Our Butter Heroes

Are you already familiar with these products? They stand out with reliable quality and natural flavour: modern solutions which make life easier for chefs.



Butter unsalted 200 g

Back of house,
baking and cooking



Butter salted 200 g

Back of house,
baking
and cooking



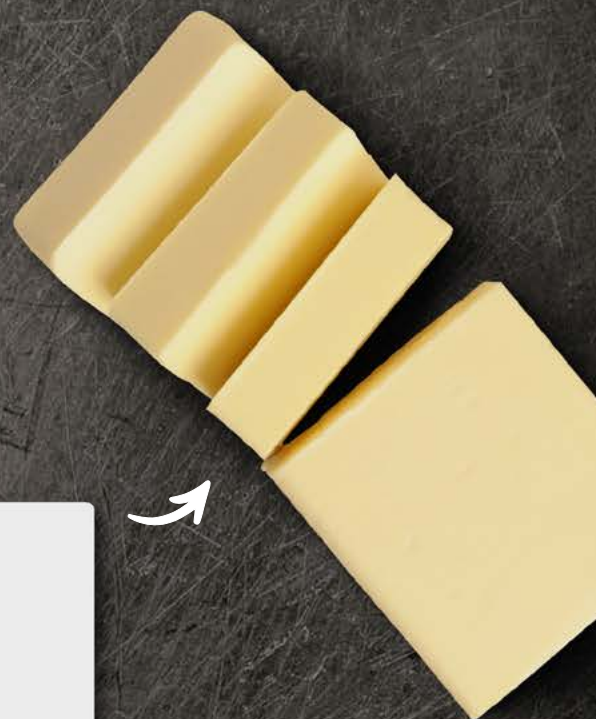


Butter
salted / unsalted
7 g portion

Front of house, buffets,
catering and room service

Butter
salted / unsalted
25 kg

Back of house,
baking and cooking



Ravioli with Sage Butter Sauce



Tips from Chefs to Chefs

You can vary this recipe on your menu by substituting rosemary for sage and hazelnuts for pine nuts.



Preparation time
20 minutes



Serves
10 people

Ingredients

50 g	pine nuts
70	pieces fresh ready-to-cook ravioli
250 g	Oldenburger Butter, unsalted
30	sage leaves
	salt and pepper

Instructions

Preparation

Carefully toast the pine nuts in a fat-free pan.

Making the Ravioli

Cook the fresh ravioli in plenty of boiling salted water.

The Final Touch

Foam up the **Oldenburger Butter** in a pan, then add the sage leaves and some salt. Gently toss the cooked ravioli in the sage butter and serve immediately, garnished with pine nuts and fresh pepper.



**Recommended
product**

Two Types of Spiced Butter for Grilled Meat



Tips from Chefs to Chefs

Herb and curry butter go perfectly with grilled meat. You can prepare these and other types of butter in advance and then store them in a freezer.





Preparation time
10 minutes



Serves
10 people

Ingredients

Herb Butter

400 g **Oldenburger Butter, salted**

parsley, chopped

chives, chopped

garlic, chopped

Curry Butter

400 g **Oldenburger Butter, unsalted**

curry powder

chili flakes

coarse sea salt

Instructions

Making the Herb Butter

Knead room-temperature **Oldenburger salted Butter** with freshly chopped herbs and garlic. Place on cling film, form into a roll and put in the freezer for 2 hours.

Making the Curry Butter

For curry butter, knead **Oldenburger unsalted Butter** with curry powder, chili flakes and sea salt. Likewise, place on cling film, form into a roll and put in the freezer for 2 hours.

The Final Touch

Before serving, let the butter rolls rest for about 1 hour in the fridge and then cut them into slices.



**Recommended
products**

Tilapia with Bok Choy and Noilly Prat Sauce





Preparation time
45 minutes



Serves
10 people

Ingredients

Tilapia

10	filets à 80 g tilapia filets w / o skin
600 ml	brine (4% salt)
250 g	nut butter
	small amount of grated lime peel

Noilly Prat Sauce

400 ml	fish stock
200 ml	Oldenburger Whipping Cream UHT, 35% fat
100 ml	olive oil
100 ml	Noilly Prat

Bok Choy

10	small clusters of bok choy
400 ml	water
80 g	Oldenburger Butter, unsalted
	salt
40 g	ginger (pieces)
2	garlic clove
	lemon juice

Garnish

	ginger strips, baked
	garlic slices, baked
	chervil

Instructions

Preparation Tilapia Filets

Cut the tilapia into appropriately sized filets and marinate in the brine in the refrigerator for about an hour. Remove and dry by patting with a towel. Fry in foaming nut butter and garnish with grated lime peel.

Making the Noilly Prat Sauce

Boil down the fish stock in a pot as much as possible, then add the **Oldenburger Whipping Cream**. Bring to a boil once, strain and mix with the olive oil. Refine with Noilly Prat vermouth and whip to a froth.

Making the Bok Choy

Remove the leaves from the bok choy and cut off the bottom half of each cluster. Blanche the bottom halves in salted water, then remove and cook in foaming **Oldenburger Butter** until glassy. Lightly salt and season with ginger and garlic. Briefly steam the leaves and dribble with lemon juice.

The Final Touch

Lay a fish filet on the plate with its backside down and spread the steamed bok choy leaves and the sautéed bottom of a bok choy cluster next to it. Whip the fish sauce and pour some around the fish. Garnish with ginger strips, garlic and chervil.



Recommended products



Carrot Bread with Curry





Preparation time
20 minutes



Baking time
45 minutes



Serves
10 people à 140 g

Ingredients

Bread

30 g yeast

18 g salt

150 ml **Oldenburger UHT Full Cream Milk, 3.5% fat, lukewarm**

15 g **Oldenburger Butter, unsalted**

350 ml water

650 g white spelt flour

75 g carrot powder

6 g curry powder

Instructions

Preparation

Dissolve the yeast and salt in lukewarm milk. Add the rest of the ingredients and work into a homogeneous dough that no longer sticks to the side of the bowl.

Making the Bread

Place in a lightly greased and floured box mould and let rise.

The Final Touch

Bake at 180°C for 45 minutes and immediately remove the bread from the mould. Place on a rack to cool.



Recommended products





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Looking for More?



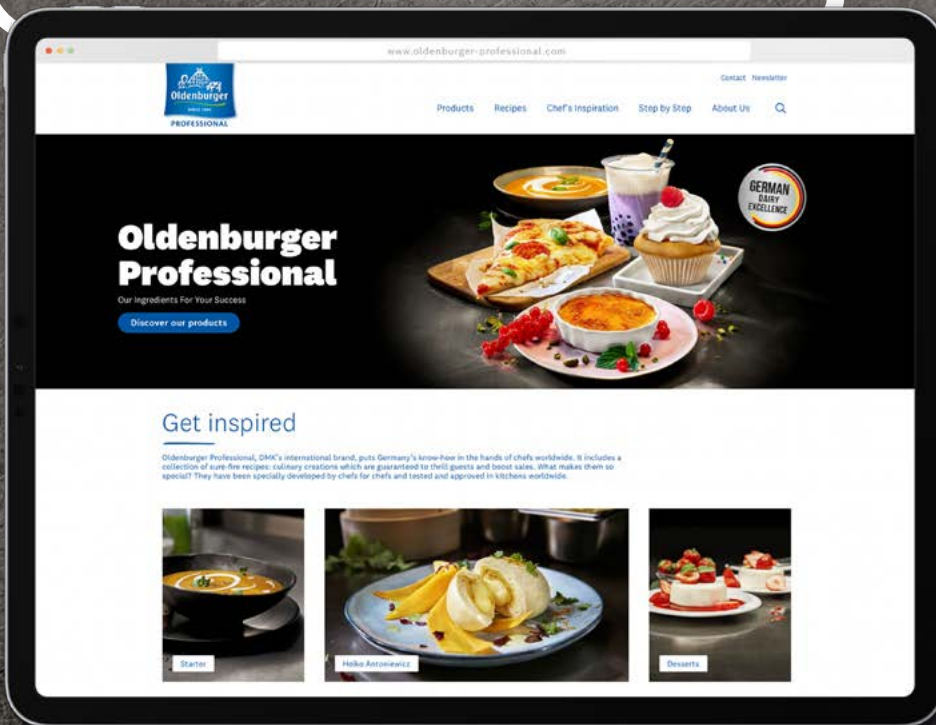
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professional recipe ideas



Discover our Step by Steps
to achieve the best results
with our products



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