



Dairy Products, Inc.

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Photos available upon request.

Create Asian-Inspired Signature Dishes with Wüthrich 83% European Style Butter

Greenwood, Wisconsin, October 23, 2013—Bring out the rich, well-defined flavors of high quality ingredients in your Asian recipes by incorporating Wüthrich 83% European Style Butter from Grassland. In fact, Grassland offers a selection of foodservice recipes to help inspire your creativity. Chef Justin Carlisle of Ardent in Milwaukee has created dishes such as Cantonese Lobster and Pork, and Cod Brandade with Shishito Puree. Both recipes draw on the versatility and excellent performance of Wüthrich 83% European Style Butter to create luxuriously smooth sauces that enhance flavors of other ingredients.

Artisan butter is just one way foodservice professionals can demonstrate their attention to detail and commitment to excellence. Wüthrich (pronounced we-trek) 83% European Style Butter received First Place honors in the Unsalted Butter Made From Cow's Milk category at the 2013 American Cheese Society Judging and Competition. Not only is this premium Wisconsin-produced butter a good value, it offers unparalleled flavor and cooking performance. It is ideal for creating memorable sauces, and its lower water content makes it an economical choice for artisan baking because you can use 25 percent less butter in recipes and achieve the same premium results.

Discover for yourself how Wüthrich 83% European Style Butter can elevate your global appetizer offerings. The recipe for Cod Brandade with Shishito Puree features salt cod, heavy cream, garlic, potatoes, shishito peppers and hoisin sauce. The rich Shishito Puree is made by sautéing the peppers

until they're tender, then combining them in a blender with melted Wüthrich 83% European Style Butter until the mixture is smooth.

The colorful presentation of Cantonese Lobster and Pork Medallions is dramatic in its simplicity. Each serving features a standing lobster tail that has been cooked in a mixture of Wüthrich 83% European Style Butter with 2 Tbsp. water. French green beans with scallion and cilantro are plated next to the lobster tail, and topped with buttery lobster sauce. The plate is finished with one fried, breaded pork medallion topped with a raw quail egg yolk.

For more global appetizer ideas featuring Wüthrich 83% European Style Butter, visit the website at www.grassland.com, or call 1-800-4BUTTER. The website also provides product information about Grassland's line of cooking, baking and confectionary butter for foodservice and retail.

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About Grassland: *Founded in 1904, the Wuethrich family has spent more than a century crafting its award-winning butter. As the world's largest family-owned butter creamery located in Greenwood, the heart of central Wisconsin, Grassland knows butter. As a leader in innovation with uncompromising quality, Grassland offers a medley of fine butter products specially developed and packed for retail, foodservice and industrial dairy customers. Grassland's enticing menu of award-winning butter products for dining, cooking, baking and confectionery creations delivers unmatched quality and pure flavor every time.*

