

Butter: The Secret Weapon Of Top Chefs

(NAPSA)—Did you ever try to duplicate the taste of your favorite restaurant dish, only to fall short somehow?

The truth is, restaurant chefs have access to ingredients that are far superior to those found in even the most upscale retail food markets—until now. European-style butter—the preferred choice of America’s most prestigious restaurants, cooking schools and chefs—is now available to home consumers nationwide.

This type of butter has 82 percent butterfat content, compared to 80 percent for most butters. The extra two percent doesn’t seem like much, but as top chefs like Emeril Lagasse and Charlie Trotter will attest, the difference results in loftier, flakier doughs; richer, glossier sauces; and an all-around better flavor for gourmet foods and baked goods. And a popular choice is Plugra (whose phonetic name means “more fat” in French).

As fat increases, moisture content decreases significantly, which means cookies stay chewier and cakes stand higher—rising an average of 25 percent higher than those made with regular butter. The scorch point of European-style butter is also higher, which means that chefs—amateur or professional—can sauté at higher temperatures.

Beyond the scientific evidence given for cooking with a high-fat butter such as Plugra, consumers will recognize that cooking with a high-fat butter allows for easier food preparation and a better-tasting final product.

Plugra European Style Butter is also used in more of *Gourmet Magazine’s* Top 50 Restaurants than any other brand. So test the secret weapon of America’s top chefs with this recipe for Plugra Pan-Baked Chocolate Bars from chef Jim Coleman, host of the



In gourmet dishes, European-style butter makes a difference.

national PBS cooking show “Flavors of America.”

The butter is available in gourmet specialty stores and the gourmet sections of many leading supermarket chains nationwide. For more information, call 800-582-4382 or visit www.plugra.com.

Plugra Pan-Baked Chocolate Bars

- 1 cup Plugra unsalted butter, softened
- ½ cup white sugar
- ¾ cup brown sugar
- 1 teaspoon real vanilla extract
- 1 teaspoon almond extract
- 2 eggs
- 2½ cups all-purpose flour, sifted or lifted
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon kosher salt
- 2 cups chocolate chips
- 1 cup chopped pecans

In batter bowl, cream together Plugra, sugars, vanilla and almond extracts, adding eggs and beating well. In another bowl mix together flour, baking soda, baking powder and salt. Blend into egg mixture, adding chips and nuts. Spread into a buttered 12-by-17-inch baking sheet with sides. Bake, in preheated 350° oven, for 25 minutes or until bars are browned on top. Allow to cool on rack before slicing into bars. Sprinkle with powdered sugar.