

**BE
BETTER
MY
FRIEND.**

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TECHNICAL Q&A

CAN WE DO EVERYTHING WITH BE BETTER PLANT-BUTTER THAT WE COULD WITH A TRADITIONAL COW BUTTER?

- We can make all applications with Be Better plant-butter, except 'beurre noisette' as there aren't any milk solids required for caramel.
- We highly recommend using Be Better plant-butter sheets for croissants and puff pastry to obtain a better texture, and the Be Better plant-butter blocks for any other application.

WHAT IS THE BEST WAY TO WORK WITH BE BETTER PLANT-BUTTER?

AMERICAN COOKIE STYLE RECIPES

- We recommend using directly from the fridge.

BRIOCHE AND DOUGH RECIPES

- We recommend using directly from the fridge.

BUTTER CREAM

(for Italian meringue)

- We recommend using directly from the fridge.

SABLE AND SOFTER DOUGHS

- We recommend taking Be Better plant-butter out of the fridge a couple of hours before using it to make mixing easier.

BE BETTER PLANT-BUTTER SHEETS

- Once folded in the dough, the recommended temperature to work at is 5°C or more to avoid cracking of the Be Better plant-butter when rolling out.

BUTTER CREAMS

- When you start adding the butter, it may initially look like the butter is separating and won't obtain a perfect emulsion, however the friction (mixing) of the emulsifying process will be activated.
- Start adding Be Better plant-butter to an Italian meringue when the meringue reaches 32°C.

COLOURING DURING BAKING

- Since Be Better plant-butter contains no colouring or milk solids (caramelisation) the results will achieve slightly less intense colour during baking.
- To achieve enough colour for sables & crispy cookies we suggest baking for a couple of minutes longer.
- For softer preparation like american cookies and cakes we suggest baking at 5°C higher than normal.

LEMON AND OTHER FRUIT CREAMS

- We suggest adding the Be Better plant-butter at 32°C, and blending well.
- When lacking an emulsion, reheat slightly and continue mixing well to obtain a good emulsion.

CARAMEL, FRUIT CARAMELS AND CHOCOLATE CARAMELS

- We recommend adding the Be Better plant-butter below 55°C-60°C to obtain a better emulsion and blend.