

FLAVOR SPOTLIGHT:

BROWN BUTTER

 Flavor solutions

Made by melting unsalted butter till the milk solids turn brown, brown butter is considered culinary magic with its deep, nutty flavor that can transform both sweet and savory dishes. Its rich, toasted flavor can deliver complexity to hearty vegetables, pasta sauces, chocolate chip cookies, and even coffee drinks. Skip the stovetop and enhance your applications with a brown butter flavor!

TREND SIGNALS

61K

Total social media mentions
of brown butter.

12.1.23-1.3.25, BrandWatch, Canada & U.S., English

ABOVE AVERAGE

4-year growth potential on U.S. menus.

Datassential, Menucast™

FROM OUR CULINARY EXPERTS

Inspired by French 'beurre noisette' (brown butter), Cindy Gilbert, McCormick Culinary Development Manager, US,

created an [Apple Pie Brown Butter](#).

An aromatic brown butter spread infused with ground apple and warming spices, it imparts a rich nuttiness when used as a spread for toasted baguettes, charcuterie boards, or as a waffle and pancake topping.

Trendy fat-washed spirits add depth to cocktails.

Hugues Marrec, McCormick Senior Research Chef, France, incorporated the technique to

developed a [Brown Butter Vodka Cocktail](#).

The innovative drink includes dry vermouth, cinnamon, and peppercorns.



Contact us or [click](#) to request a **FREE BROWN BUTTER** flavor sample.