

Professional Chef El Grabarsky Churns with Sheer Delight Over New Butter Prospect

Written by Australian Business

MIAMI, FL, September 14, 2013 **/24-7PressRelease/** -- MIAMI, FL, A recent [article](#) published by The Wall Street Journal has [El Grabarsky](#)

salivating at the idea of a new culinary creation. Having spent time as a professional chef, Grabarsky enjoys reading material about what other professionals are whipping up to stay ahead and relevant in the industry. While others look to switching to farm-to-table style menus and ingredients, others are creating their own new twist on how to make culinary dishes more exciting and appetizing.

The article discusses information about a new type of butter, revealing this condiment is actually not fattening at all. Hand-churned, this "virgin" butter only has 40 percent of fat as opposed to its manufactured mate that has up to 80 percent.

Patrik Johansson hand churns butter and supplies it to the finest restaurants in Germany, Paris and London, but this is not what Grabarsky is excited about. Johansson has decided to take his butter, wrap it in birch leaves and linen and then bury it for seven years. Because there is no oxygen under the ground, Johansson believes that the butter should not spoil. As the so called "Butter Viking," Johansson wants to see what the butter will taste like after it has had some time to age.

The "virgin" butter already takes three days to make and has a very rich and smooth taste. If three days produces such a fine product, El Grabarsky believes that years of aging that the wrapped butter will produce will taste nothing short of extraordinary. "You cannot walk into a superstore without seeing flavored butter," Grabarsky says, "it is almost maddening because that butter is mostly comprised of artificial flavors."

Born in the Netherlands, Grabarsky knows how much work and dedication goes into creating this product. "I can't even imagine the flavor," El Grabarsky notes. "If regular butter already enhances a dish, what will this do for the scope of the industry?"

The article also explains how for many chefs butter adds that little extra something to a dish. It is no longer for slathering across rolls alone. Butter is now used to baste turkeys, to enhance the flavor of seared steaks, to compliment seafood or increase various flavor profiles of a dish. For instance, Birley Group restaurants in London serve a paprika and hazelnut butter as an accompaniment to the grilled pork chops.

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In order to keep up with sophisticated palates, chefs are now blending mushrooms, tomatoes, basil, spinach and beetroot in butter to create new delights that people will love. "All this work," Grabarsky states, "and now the newest trick is to not add anything, but only give the butter some time to age."

El Grabarsky knows that there is nothing new about the process of aging. Of course, people enjoy entertaining friends with various aged cheeses and meats, but he himself never thought of the possibilities presented with butter.

"This is a difficult industry to work in. With people working at home to perfect their own dishes, it is hard to get them back through the doors unless you are really doing something new. I personally can't wait to see how this butter experiment turns out," says El Grabarsky.

ABOUT:

[El Grabarsky](#) is a master chef who lives in Miami, Florida. Working at his restaurant, The White Rose, Grabarsky enjoys spending time with his wife in the kitchen. Even though he finds the industry of culinary cuisine to be difficult at times, Grabarsky knows that his passion for food will not allow him to stray far. Providing the people of Downtown Miami with the best food experience possible, Grabarsky always thinks of new ways to keep his customers satisfied and wanting more.