

To choose the delicious wax butter, you need to apply the following tips

Butter is a favorite dish of many people. With avocado, we can process a lot of delicious dishes such as avocado, salad, ... However, it is not easy to choose delicious butter. With a few tips below it will be very helpful to choose your butter.

Avocado is a favorite food of many people, with avocado fruit we can prepare a lot of delicious food and especially in summer, the avocado dish is more and more popularly chosen as a nutritious drink. for my family.

On the market today there are 2 types of butter that are butter wax and water butter. Water butter is only suitable for commercial buttery ice cream shops because it is not fat and aromatic. New wax for the fat. However, to choose wax butter is not a simple matter, if we are not careful, we will choose the right avocado and a slightly bitter taste that makes the smoothie dish less attractive.

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According to the experience of avocado growers, to choose the delicious avocado, when buying, we need to select the slightly old fruits, the outer shell is green and slightly grainy, with yellow spots on the left body. That is the fruit will contain many "wax", meat and taste fat. Wax butter has a lot of meat, so when we hold it we will find it much heavier than water butter and when we shake the butter wax lightly, we will hear the cries and feel the particles are moving.

Besides the above experiences, we can also rely on the following characteristics of avocados to choose:

Shell : To choose a delicious avocado, we first need to see how the outer shell can be selected. An avocado is delicious and rich in wax, the crust of the fruit is usually green when ripe with bright green, shiny, speckled yellow spots. Note that we should not choose avocados of pink brown color (according to the experience of wholesalers).



Size : A delicious wax avocado will usually have a lot of meat inside, so when you pick up the avocado we will feel it very heavy. When we shake it gently, we hear the sound of a grain. However, if you shake the rolling grain too well, the meat will be thin.



The stem of the avocado : Based on this feature, we can also identify the genuine wax butter, wax avocados often have a stubble in the fruit, when we press lightly on this stem. soft, that is the avocado that we should choose. If the avocado stalks are big and stout, they are young avocados. On the contrary, the stalks are slightly dry, they are already small.



Shape : Round shape, the seeds are usually large, with little but butter-shaped shape, the seeds are small and the flesh is thick towards the stem, but this kind will have fiber. So please consider choosing.



Softness : When holding an avocado, do we see that the fruit has the same softness? The delicious avocados will be slightly soft, not mushy. If the fruits are too soft, they are ripe fruits, these fruits no longer have the delicious flavor or uneven ripened avocados, often this type is cooked.

When brought back for processing, the avocado which is delicious, peeled is very simple, we only need to lightly peel the shell, which can be completely removed from the buttery meat.



Butter only ripe after picking from the tree down from one to two days. When buying the avocados, do not store anything in the rice or plastic bags, just put them in a basket, put in a cool place, stalked upwards, slowly the avocado will ripen. Just one ripe fruit, the remaining fruits in the basket will also ripen.

When not in use, we can put cooked butter in the refrigerator. However, do not leave the butter in the refrigerator for long, it will lose the delicious flavor and nutrients in the butter.

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