



Flavour enhancer

Brochure





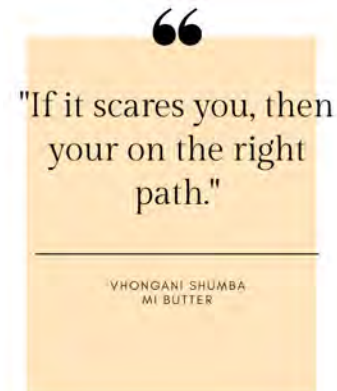
VHONGANI SHUMBA

MI BUTTER FOUNDER / CEO

I founded mi butter in 2016, a proudly local woman-led company based in Gauteng, South Africa.

I fell in love with the art of gourmet cooking and experimenting with new recipes. It was in the experimentation process that I discovered an idea that soon became a gourmet brand..

I won the justPitch180 at THUD Jozi in 2017 while pitching my business in a competition. I am an entrepreneur at heart, passionate about anything food, marketing, design and branding.



I am very involved in the daily operations of the business, ensuring that the quality of mi butter meets the customers' expectations, producing of the product, packaging, marketing and promoting the business to the market.

I oversee the sales and marketing efforts, and ensuring the identity of the company is intact, appealing to the eye and maintaining a high-quality brand.

My goal is to continue finding new ways to grow the company to be one of the most sort after compounded butter product, establish mi butter stores and get the product on the shelves of as many retail stores as possible, national and international, on airlines, deli's, restaurants, bakeries, hotels etc.

As businesses we are socially responsible and contribute towards the betterment of communities and care about our environment, which is why we opted to use glass bottles that are recyclable for our products to assist in the reduction of their carbon footprint.



About

MI BUTTER

mi butter "pronounced /my butter/" was birthed in 2016 and is a South African brand of compounded butter owned by Ms Vhongani Shumba.

At **mi butter** we blend butter with fresh herbs, spices and Roasted garlic. We use pure quality butter that has no preservatives or added colourants.

Use **mi butter** as a flavour enhancer when frying, cooking and baking or roasting or spreading or making sauces.

mi butter is growing to be a staple ingredient of kitchens all over South Africa and is now sold at deli's and other online stores besides mi butter shop and its supported by a growing number of loyal customers who deserve the best premium butter and nothing less.

Having **mi butter** in your fridge to use as and when the need arises, is a great trick to have up your culinary sleeves as a home chef.

mi butter a Proudly SA member."



Nutritional Facts

SALTED BUTTER

Cal's - 767
Fat - 86g
Cabs - 0g
Prot - 1.2g
Energy - 3209kj
Sugar - 0.04g
Chol - 127 mg
Fibre - 0.0g
Sodium - 322mg





R90.50

BACON CHIVES

Great as a spread over toasted bread, bruschetta, grilled meats, poultry, fish and can be melted over pancakes or waffles for a flavour sensation.





BREAD SPREAD IN
BACON CHIVES



R90.50

BEURRE ROUGE
RED WINE PARSLEY

This gloriously creamy wine butter pairs well with red meat and red wine. Just a slab in the grill pan adds depth to other red meat.





MUSSELS IN BEURRE
ROUGE SAUCE



R90.50

CHILI BASIL PARSLEY LEMON & ROASTED GARLIC

It pairs perfectly with roasted or mashed potatoes, eggs, grilled corn and can be stirred into soups and stews and adds extra flavour to grilled vegetables or make finishing sauces and gravy.





PAN FRIED SALMON
STEAKS



R85.00

CHIVES LEMON & ROASTED GARLIC

This butter is especially appealing on grilled steaks or roasted pork rib eye as soon as they come off the grill or toss in pasta or spread on baguettes.





PORK RIB-EYE ROAST



R90.50

ITALIAN

Sun-dried tomatoes, Basil, Roasted Garlic

Slather some on a baked potato wedges or dice or just stir it into boiled potatoes or mashed potatoes. You can spread it on grilled cheese sandwich or turkey sub or a hamburger and serve with fries.





EASY CREAMY
GROUND BEEF PENNE



R85.00

LEMON & BLACK PEPPER

This butter is amazing with fish other seafood and for seasoning green vegetables or stirred into rice (use cauliflower rice for low-carb or keto).



TENDERSTEM
BROCCOLI





R85.00

MINT LEMON

Perfect accompaniment to lamb, T-Bone steak or top a grilled Salmon cook in foil or use when making sauce for lamb skewers or tossing it into pasta, or spring peas.





LAMB LOLLIPOPS IN MINT
LEMON BUTTER SAUCE



R85.00

PAPRIKA ROSEMARY

While typically used on corn, this smoky flavoured butter can elevate snoek fish or bust the roast turkey with paprika butter just before serving.





PAN-ROASTED
PRAWNS



R85.00

ROSEMARY THYME & ROASTED GARLIC

Best for Beef steak, rub it under chicken skin before roasting, one of the tricks to getting that extra kick of flavour on your chicken or top any other grilled meat.





PAN FRIED RIB EYE
STEAK



R90.50

STRAWBERRY HONEY ORANGE

Spread it on warm biscuits, popovers, cornbread, waffle, or a stack of pancakes and let it melt as you dig in.





**STRAWBERRY HONEY
ORANGE SPREAD**



R85.00

SAGE ORANGE

Use on fresh green beans, carrots or biscuits with this deliciously elegant butter that transforms your favourite meal into a fancy and flavourful dish.





SALMON & POTATO BAKE



R85.00

SEA SALT & BLACK PEPPER

This is an all-rounder butter that can be used to rub on your stake or chicken before grilling, or add on popcorns, pasta to bring out some nice flavours.





SILVERSIDE BEEF IN
SLOW COOKER

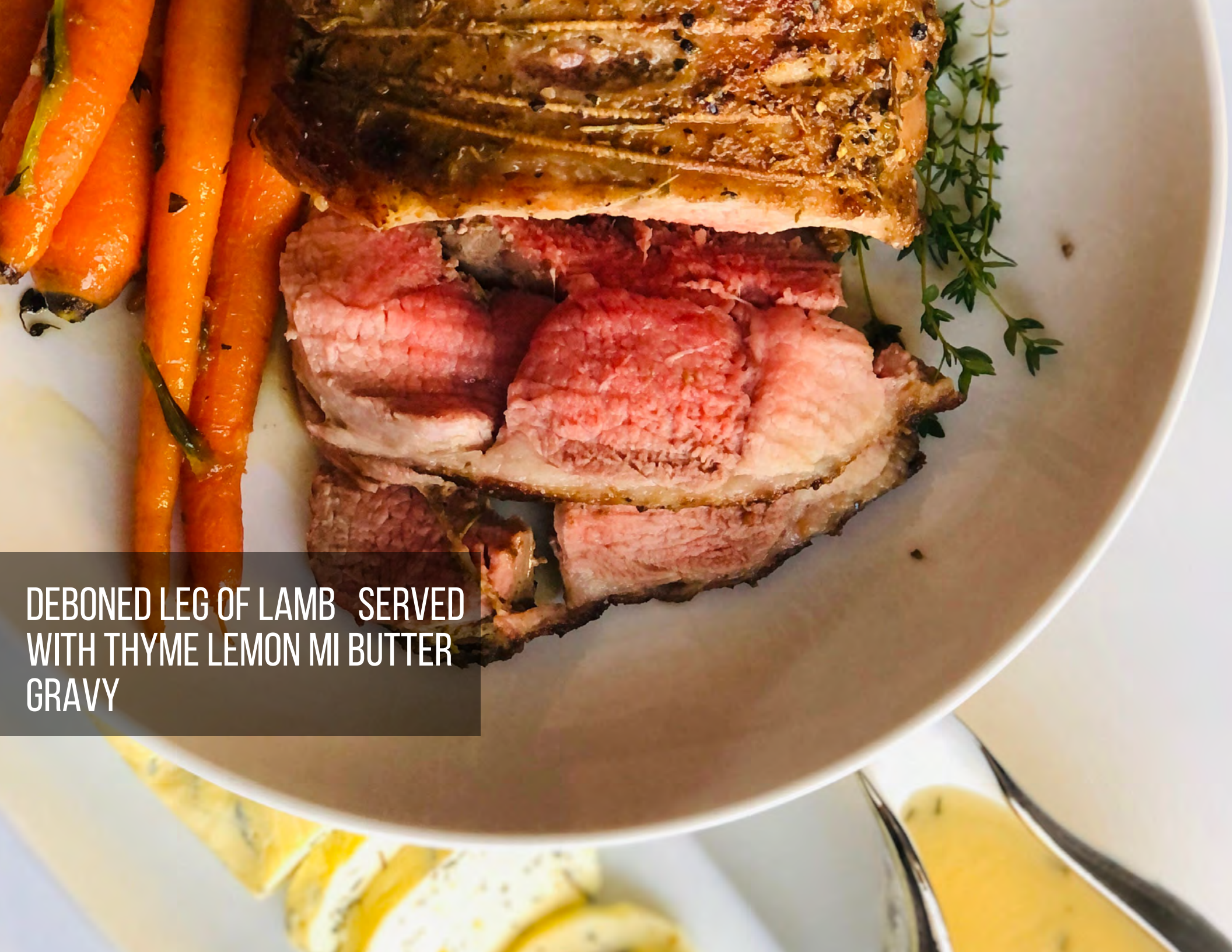


R85.00

THYME LEMON

Elevate your favourite meals with this citrus butter which is great for seasoning, fish, shrimp, or bread, dinner rolls or artichokes will never be the same.





DEBONED LEG OF LAMB SERVED
WITH THYME LEMON MI BUTTER
GRAVY



HILLI
HILLI BASIL
PARSELY
LEMON &
ROASTED
GARLIC
SMOOTH AND CREAMY
260g



EURRE
EURRE
ROUGE
RED WINE PARSELY
SMOOTH AND CREAMY
260g



TALIAN
SUN DRIED
TOMATOES, BASIL
& ROASTED GARLIC
SMOOTH AND CREAMY
260g



Contact Us

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 Gauteng
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